THE GRANGE
COOKBOOK

DESSERTS

including party beverages

2,000 FAVORITE RECIPES FROM GRANGE MEMBERS

RECIPE FOR THREE FRUIT PIE ON PAGE 245

Fluffy Frosting - Page 86

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INTRODUCTION

It's the first ever! A cookbook filled with dessert recipes from Grange members across the country. You will be thrilled with its contents.

Both men and women who are members of Grange organizations submitted recipes for this "Desserts" edition of THE GRANGE COOKBOOK. Their enthusiasm over this cookbook project has been tremendous. We have been overwhelmed with recipes pouring in from all parts of the country. It was a difficult task to pick the recipes for this cookbook from the thousands of recipes we received — they were all so good. Many of these favorite recipes will soon be yours, too.

This cookbook contains recipes which have been home tested in a Grange kitchen and stamped with approval by Grange families. It is another example of the wonderful cooperation among Grange members everywhere.

Some of the recipes in this cookbook have been passed from generation to generation within families. Grange families value these recipes which are a part of their heritage and wish to share them with you.

Other recipes in this collection are some of the most up-to-date dessert recipes being used by homemakers. These were created especially for the busy, modern homemaker.

The Grange organization is founded on the following purposes:

— improve the economic position of rural people and to increase opportunities for social and cultural progress.

— provide a higher manhood and womanhood among ourselves.

— provide a forum for self-expression and discussion of issues — local, state, national, international — and the mechanism to implement the decisions reached.

— use its organizational structure for community service, improvement and development.

— foster discussions and other informational program activities to develop sound public opinion and increased acceptance of individual, as well as group responsibility, for a better way of life at community, state and national levels.

— offer an opportunity to use abilities as part of a united effort to expand freedom at home and abroad, to speed progress, and to enlarge the horizon of the American family for service and abundant living.

This year, 1967, our Grange organization is 100 years old. Throughout these years, the Grange has been motivated by the lofty ideals of brotherhood, neighborliness, integrity and human concern, based on a religious heritage. As is evidenced in the purpose of our organization, you can be sure that Grange members are very much interested in the welfare of their families and country.

The Grange is a national organization which has state, county and local levels. The organization on the state level is known as the State Grange. The county level organization is called Pomona and the local level organization is known as Grange or Subordinate Grange.

It is with pleasure that we are able to present a cookbook representative of Grange families everywhere — especially during our Centennial year. These are recipes you will cherish always.

VIRGINIA STATE GRANGE

John B. Burgess, Master

COOKBOOK COMMITTEE

Mrs. Norene G. Cox, Chairman

Miss Addie Lee Matney,
Goodwill Grange

Miss France Cole,
Carsonville Grange

Mr. Joe B. Cox, Advisor and Member
of State Grange Executive Committee

ABBREVIATIONS USED IN THIS BOOK

Teaspoon	tsp.	Large	lge.
Tablespoon	tbsp.	Package	pkg.
Cup	c.	Small	sm.
Ounce	oz.	Pint	pt.
Pound	lb.	Quart	qt.
Dozen	doz.	Gallon	gal.

EQUIVALENTS

3 tsp. = 1 tbsp.

2 tbsp = ⅛ c.

4 tbsp. = ¼ c.

8 tbsp. = ½ c.

16 tbsp. = 1 c.

5 tbsp. + 1 tsp. = ⅓ c.

12 tbsp. = ¾ c.

4 oz. = ½ c.

8 oz. = 1 c.

16 oz. = 1 lb.

1 oz. = 2 tbsp. fat or liquid

2 c. fat = 1 lb.

2 c. = 1 pt.

2 c. sugar = 1 lb.

⅝ c. = ½ c. + 2 tbsp.

⅞ c. = ¾ c. + 2 tbsp.

1 lb. butter = 2 c. or 4 sticks

2 pt. = 1 qt.

1 qt. = 4 c.

A few grains = Less than ⅛ tsp.

Pinch = As much as can be taken between tip of finger and thumb

Speck = Less than ⅛ tsp.

SUBSTITUTIONS

1 tablespoon cornstarch (for thickening) = 2 tablespoons flour (approximately).

1 cup sifted all-purpose flour = 1 cup plus 2 tablespoons sifted cake flour.

1 square chockolate (ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.

1 teaspoon baking powder = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.

1 cup bottled milk = ½ cup evaporated milk plus ½ c. water.

1 cup sour milk = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk.

1 cup sweet milk = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.

1 cup cream, sour, heavy = ⅓ cup butter and ⅔ cup milk in any sour-milk recipe.

1 cup cream, sour, thin = 3 tablespoons butter and ¾ cup milk in sour-milk recipe.

1 cup molasses = 1 cup honey.

THE GRAND FINALE

A dessert can make a party of any meal. Cakes, pies, candies, cookies, frozen desserts, fruit desserts — what delightful variety! All are delicious. They add that extra something to your meals.

Your dessert is a part of your total meal planning. It is important not to repeat color, flavor or textures of foods if possible. Too, heavy desserts are best served with light meals and light desserts with heavy meals. In hot weather, light desserts are generally more appealing.

Top It Off

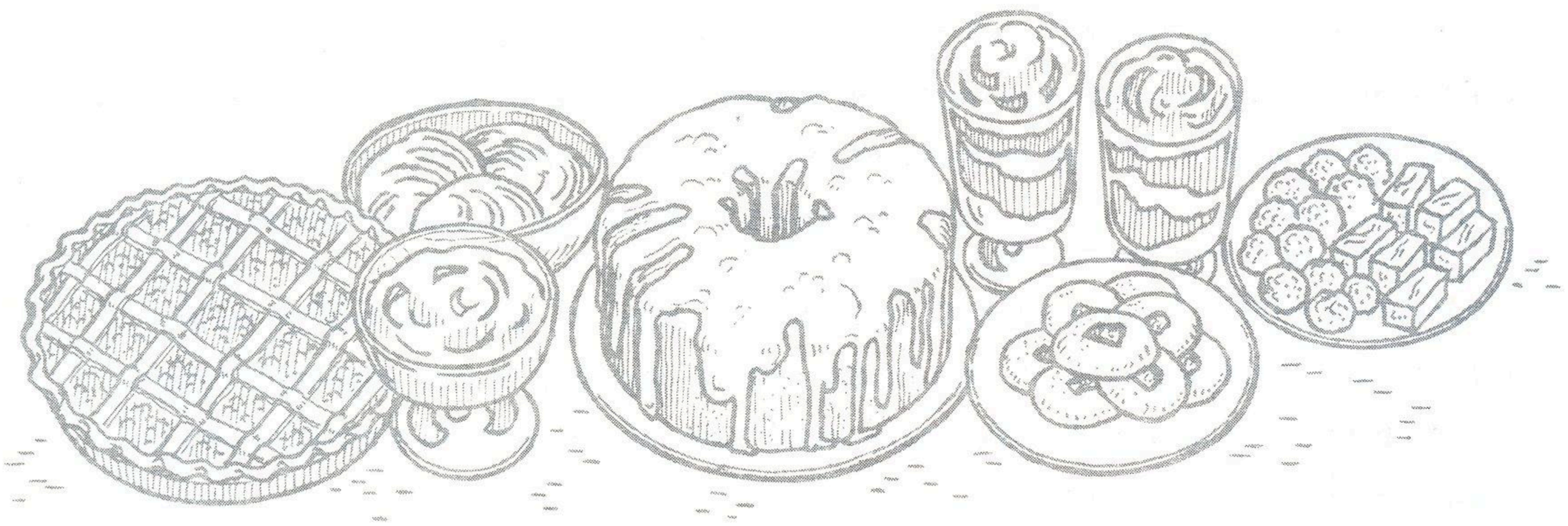
You can help balance the meal by choosing the right dessert. A heavy meal with rich foods needs only a light dessert; this might be a fruit dessert, frozen dessert, custard or gelatin dessert. You'll have a "heavy" feeling after a heavy meal followed by a heavy dessert.

A safe rule to follow is: heavy meal, light dessert; light meal, heavy dessert. Save those rich pies and pastries, cakes and tortes for light dinner or luncheon. Save the heavy desserts for fall and winter; they just taste better then.

Timesaving Tips

Short of time? Then prepare a quick and easy dessert. Most desserts do take time to prepare. But some can be prepared quickly. So short time is really no excuse for not having a dessert.

Many desserts can be prepared ahead of time and frozen until needed. When preparing one pie crust, prepare enough for two. Then you will have an extra for that rushed day when you don't have time to cook. Most desserts can be frozen successfully. As when freezing anything else, you must be careful to follow rules for freezing that particular food.



DESSERT DEFINITIONS AND PROCESSES

A LA MODE.....Served with or garnished with a topping of ice cream.

AU LAIT.....A beverage made and served with milk.

BAKE.....To cook by dry heat in an oven.

BAVARIAN.....Dessert pudding made with a gelatin-cream base.

BISQUE.....A rich frozen dessert of cream, macaroons and nuts.

BLEND.....To mix ingredients until thoroughly combined.

BOMBE.....A frozen dessert of two or more mixtures such as ice cream or sherbet packed into a melon-shaped mold.

CANDY.....To cook fruit and fruit peel in heavy syrup until transparent and plump.

CARAMEL.....Burned sugar syrup used for flavoring and coloring.

CHARLOTTE.....A dessert made by lining a dish with strips of cake, lady fingers or bread and filling it with fruits, whipped cream, custard or other filling.

COAT-THE-SPOON.....To cook until a mixture adheres to the stirring spoon in a thin layer.

CREAM.....To work or beat shortening until light and fluffy. Sugar and/or flour and eggs may be creamed into the shortening.

DISSOLVE.....To melt or liquefy.

ECLAIR.....A small custard or whipped cream-filled, finger-shaped pastry.

FOLD.....To combine ingredients by blending with a spoon or wire whisk, using an up and over motion.

GLAZE.....To coat with a thin sugar syrup that has been cooked to the crack stage; or to cover with a thin icing.

ICE.....A sweet frozen dessert of fruit juice, water and sugar.

KNEAD.....To manipulate with a pressing motion plus folding and stretching.

MACAROONS.....Small cakes made from egg whites, sugar and ground almonds or almond paste.

SCALD.....To heat liquid to a temperature just below the boiling point. A thin skim forming over milk indicates sufficient heating.

SHERBET.....A fruit juice, sugar, egg whites, milk or water mixture which is frozen.

MAKE IT PRETTY

Make an elegant course of a simple dessert by using a few garnishes. Just the right amount of garnish can perform miracles. Some you will want to try are:

Chocolate Leaves

Wash and dry rose leaves. Melt semisweet chocolate squares. Using a small paintbrush, coat the underside of the leaves with the melted chocolate. Place the leaves in the refrigerator until chilled. Remove leaf by peeling off with a knife. Place chocolate leaves on waxed paper and chill until ready to use. Decorate dessert and chill until ready to serve.

Tiny Fruit Garnishes

RECIPE

1 tsp. rum extract
4 tbsp. cream cheese
2 c. sifted confectioners' sugar
Yellow, red and green food coloring
Whole cloves and cocoa

Blend rum extract, cream cheese and sugar. Form into a ball; divide the ball in four equal parts. Using the food coloring, tint two parts yellow, one part orange and one part red. Combine red and yellow to form orange. Shape into fruit and place on a waxed paper-covered cookie sheet and chill overnight. Yield: about 45 pieces of fruit.

DIRECTIONS

1. Yellow: Apples — Form into balls about ½ to ¾ inch in diameter. Insert cloves, upside down, into tops of apples for stems. Using a small watercolor brush and diluted red food coloring, paint cheeks on apples.

Pears — Form into pear-shaped pieces and insert cloves as in apples. Paint with food coloring.

Lemons — Mold into shapes of lemons. Paint with green food coloring on the ends of lemons.

Bananas — Shape into bananas. Mix cocoa with water and paint along the side of the bananas as with ripe bananas.

2. Orange: Oranges — Shape into balls and insert whole cloves into tops for blossom end.

3. Red: Strawberries — Shape into balls and taper at the end as a strawberry. Dip top surface in granulated sugar before using.

FREEZING FOR LATER USE

You can freeze almost any dessert. But you'll have to remember some important points. Each type dessert calls for special treatment. And you'll get out only what you put in; freezing doesn't improve quality.

Pies and Pastries

Baked or unbaked pies and pastries can be successfully frozen. Frozen pastry shells in the freezer come in mighty handy!

UNBAKED

Prepare pies as for baking and package in freezer wrap. Open-faced pies should be frozen before packaging. Unbaked pies do not need thawing before cooking; simply add 20 extra minutes to the cooking time. Pies with a top crust need to have vents cut before baking.

BAKED

To freeze baked pies, cool quickly and then package. Fruit pies and mincemeat pies are good for freezing. Allow 30 minutes for thawing in a heated oven.

Cakes

Most cakes freeze well, even those made from cake mixes. Fruitcakes are especially good for freezing. Freezing seems to bring out the flavor. To prevent shrinkage, angel food cakes and sponge cakes must be thoroughly cooked before freezing; but they, too, are good for freezing.

UNBAKED

Unbaked cakes don't freeze as well as baked cakes. The batter can be stored in the freezer for only about two weeks. Cakes to be frozen unbaked should contain double-acting baking powder. Completely thaw the batter before baking.

BAKED

Baked cakes prepared for freezing must be thoroughly cooled. Just wrap in freezer paper those not to be frosted and put them in the freezer. Cakes which will be frosted must be frosted first and then frozen before packaging. This keeps the frosting from sticking to the freezer paper.

Uncooked frostings are best for freezing. Confectioners' sugar frosting keeps better in the freezer than any other frosting. Any of the baked cakes may be kept frozen for about three to four months. When ready to use, allow to thaw at room temperature.

Cookies

Cookie dough or baked cookies can be frozen. Cookies that crumble easily when baked will not be suitable for freezing. Bake rolled cookies before freezing; in the dough state, they take too long to freeze. You can store in the freezer for about three months. Before serving, allow 15 minutes for thawing at room temperature.

SPICES FOR DESSERTS

SPICE	USE IN:
ALLSPICE	Plum puddings; fruitcakes; fruit compotes; baked bananas; cranberry dishes; spice cake; molasses cookies; tapioca pudding; chocolate pudding; mincemeat.
ANISE	Coffee cake; sweet breads; cookies; fruit compotes; stewed apples; fruit pie fillings; licorice candies.
CARAWAY	Danish pastries; buns; coffee cakes; baked apples; fruit cup; pumpkin pie; cookies; frozen ice cream pudding.
CINNAMON	Buns; coffee cake; spice cake; molasses cookies; butter cookies; custards; tapioca; chocolate pudding; rice pudding; fruit pies; stewed fruit; hot cocoa and chocolate drinks; over vanilla ice cream.
CLOVES	Stewed fruit; apple, mince and pumpkin pies; spice cake; rice pudding; chocolate pudding; tapioca.
CUMIN	Fruit pies.
FENNEL	Coffee cake; sugar cookies; apples in any form.
GINGER	Cookies; spice cake; pumpkin pie; Indian pudding; baked, stewed and preserved fruits; applesauce; custard.
MACE	Gingerbread batter; stewed cherries; doughnuts; cakes; pound cakes; fruit pies.
MINT	Ice cream; custard; fruit compote; frostings.
MUSTARD	Add ½ teaspoon to steamed pudding; molasses cookies.
NUTMEG	Doughnuts; custards; puddings; whipped cream; ice cream; fried bananas; stewed fruit; spice cake; coffee cake; cookies; pumpkin pies.
POPPY	Coffee cake; cookies; pie crusts.
SAFFRON	Cakes.
SESAME	Cookies; coffee cakes; pies.

RECIPE FOR CRANBERRY FLOAT ON PAGE 13
RECIPE FOR CRANBERRY BLUSHING BEAUTY ON PAGE 13
RECIPE FOR CRANBERRY SPARKLER ON PAGE 14

CIDER FRAPPE

2 c. apple cider
½ c. orange juice
½ c. sugar
½ c. water
¼ c. lemon juice
1 tsp. brandy extract

Combine first five ingredients; pour into tray and freeze to mushy stage. Beat in blender; pour back into trays. Just before serving, beat in blender, adding brandy extract. Spoon into glasses and serve with straw. Top with a cherry. Yield: 6 servings.

Ardythe Ward, Home Ec. Chm.
Escalon Grange No. 447
Escalon, Cal.

HOT APPLE PUNCH

2 ¼ c. sugar
4 c. water
2 sticks cinnamon
8 whole allspice berries
10 whole cloves
1 whole piece gingerroot
4 c. orange juice
2 c. lemon juice
2 qt. apple cider

Boil sugar and water for 5 minutes; remove from heat. Add spices; let stand, covered, for 1 hour. Remove spices. Just before serving, combine juices and cider with spiced water; bring quickly to boiling. Remove from heat; serve at once. Yield: 4 1/2 quarts.

Dessie M. Pfost, Chaplain
Moorepark Grange No. 1497
Three Rivers, Mich.

HOT MULLED CIDER

1 tsp. whole allspice
1 tsp. whole cloves
Dash of nutmeg
½ c. brown sugar
¼ tsp. salt
2 qt. cider
1 3-in. stick cinnamon
Orange peel

Tie spices in bag; put spices, sugar, salt and cider in kettle. Cover; simmer for 20 minutes. Serve with twist of orange peel; use cinnamon sticks as muddlers. Yield: 10 servings.

Mrs. Marian P. Lakin, Home Ec. Chm.
Danby Grange No. 185
Portland, Mich.

COFFEE PUNCH

4 c. strong, hot coffee
1 ½ pt. vanilla ice cream
Ice cubes
Nutmeg

Pour coffee over ice cream in small punch bowl; beat with silver fork or wire whisk until mixture is foamy. Ladle into punch glasses containing one ice cube; sprinkle with nutmeg. Yield: 8 servings.

Dorothy Colburn, Sec.
Olcott Falls Grange No. 506
West Lebanon, N. H.

COFFEE SUPREME

2 qt. strong coffee
2 c. cold milk
½ c. sugar
2 tsp. vanilla
1 qt. vanilla ice cream
1 c. heavy cream, whipped
Nutmeg

In large bowl, combine coffee, milk, sugar and vanilla; stir until sugar is dissolved. Chill thoroughly. Just before serving, pour coffee mixture over ice cream in punch bowl; top with whipped cream. Sprinkle lightly with nutmeg. Yield: 15-18 servings.

Mrs. George J. Young, Exec. Bd.
Arkansas City Grange No. 1432
Arkansas City, Kan.

INSTANT NOG

1 pkg. instant vanilla pudding mix
⅓ c. sugar
1 tsp. vanilla
6 c. milk
2 egg yolks
2 stiffly beaten egg whites
¼ tsp. nutmeg

In large mixing bowl, beat together pudding mix, sugar, vanilla, milk and egg yolks. Carefully fold in egg whites; chill thoroughly. Pour into serving glasses or mugs; top with sprinkle of nutmeg. Yield: 8 servings.

Mrs. Joanne McElwain, Lady Asst.
Bombay Grange No. 924
Bombay, N.Y.

SIMPLE EGGNOG

8 eggs
2 qt. rich whole milk
8 tsp. sugar
4 tsp. vanilla
Pinch of salt
Sprinkle of nutmeg

Beat eggs well in large bowl of electric mixer; add remaining ingredients. Mix well. Yield: 16 servings.

Mrs. Abram Voorhees, Lecturer
Pennington Grange No. 64
Pennington, N.J.

CRANBERRY EGGNOG

2 c. heavy cream
4 bottles (1 pt. each) cranberry juice cocktail
1 doz. eggs
1 c. sugar
Red food coloring
Whipped cream (opt.)

Combine heavy cream and cranberry juice in punch bowl. Beat eggs and sugar in large bowl until thick and light colored; add to cranberry juice mixture. Beat until well blended; for deeper pink, add a few drops red food coloring. Chill. Just before serving, decorate top of punch with wreath of whipped cream; serve at once. Sprinkle each punch cup with nutmeg. Yield: 3 quarts eggnog.

Mrs. Claudette A. Devol, Lecturer
Berlin Grange No. 134
Berlin, Mass.

APRICOT PUNCH

1 6-oz. can frozen lemonade
1 6-oz. can water
1 ½ 6-oz. cans unsweetened pineapple juice
1 ½ 6-oz. cans apricot nectar juice
2 c. ginger ale

Combine all ingredients except ginger ale; add ginger ale just before serving. Yield: 10 servings.

Mrs. Floyd Lacina, Home Ec. Chm.
Chester Royal Grange
Grinnell, Ia.

AUNT MARY'S PUNCH

2 c. sugar
1 c. water
2 c. raspberry or strawberry syrup
Juice of 5 lemons
Juice of 5 oranges
1 med. can pineapple juice
1 c. maraschino cherry juice
2 qt. soda water
2 qt. ginger ale

Boil sugar and water for 5 minutes; cool. Add fruit syrup and juices; let stand 30 minutes. Add soda water; chill. Just before serving, add ginger ale and ice. More ginger ale may be added if more beverage is needed. Yield: 50 servings.

Mary Louise Hamel, Home & Comm. Serv. Chm.
Braintree Grange
So. Braintree, Mass.

CRANBERRY BLUSHING BEAUTY

2 c. low calorie cranberry juice cocktail, chilled
1 c. skimmed milk, chilled
1 c. lemon ice

Combine all ingredients; beat with rotary beater until smooth. Garnish with strawberries if desired; serve with straws. Yield: 4 servings.

Photograph for this recipe on page 11 .

CRANBERRY FLOAT

¼ c. water
1 tbsp. lemon juice
¼ c. dried milk crystals
1 tsp. liquid no-calorie sweetener
4 c. low calorie cranberry juice
1 pkg. sugar-free orangeade mix
Nutmeg

Combine water, lemon juice, milk and sweetener; beat with rotary beater until stiff. Add cranberry juice to orangeade mix; gradually beat into whipped milk mixture. Pour into glasses; sprinkle with nutmeg and serve immediately. Yield: 6 servings.

Photograph for this recipe on page 11 .

CRANBERRY PUNCH

4 c. cranberry juice
1 ½ c. sugar
4 c. pineapple juice
1 tbsp. almond extract
2 qt. ginger ale

Combine first four ingredients; stir until sugar is dissolved. Chill. Add ginger ale just before serving. Yield: 30 servings.

Mrs. Grace F. Stevens, Master's Wife
Purling Beck Grange No. 268
Hillsboro, N. H.

CRANBERRY WASSAIL BOWL

2 1-pt. bottles cranberry juice cocktail
1 6-oz. can frozen lemonade concentrate
1 6-oz. can frozen pineapple-grapefruit juice
1 c. water
Thinly sliced orange and lemon wedges

Combine cranberry juice, frozen juices and water in pitcher; chill. When ready to serve, pour juices over one tray of ice cubes in punch bowl; garnish with orange and lemon wedges. Serve in punch cups. Preserved watermelon rind or mixed spiced fruits may be added, if desired. Yield: 16 servings.

Mrs. Alma Libonati, Home Ec. Chm.
Redding Grange
West Redding, Conn.

CRANBERRY CHRISTMAS PUNCH

1 3-oz. pkg. cherry Jell-O
1 c. boiling water
1 6-oz. can frozen lemonade
3 c. cold water
1 qt. cranberry juice
1 qt. pale dry ginger ale

Dissolve Jell-O in boiling water; add lemonade, cold water and cranberry juice. Slowly add ginger ale just before serving punch. Yield: 25 servings.

Mrs. Janet Martin, Home and Comm. Chm.
Cummington Grange No. 56
Cummington, Mass.

CRANBERRY SPARKLER

1 c. low calorie cranberry juice cocktail, chilled
1 pt. cherry cola beverage, chilled
1 tbsp. lemon or lime juice

Combine all ingredients; pour over ice in glasses immediately. Garnish with stemmed maraschino cherries; serve with straws. Yield: 2 servings.

Photograph for this recipe on page 11 .

CRANBERRY TEA

2 bottles cranberry juice
2 c. sugar
3 qt. water
12 cloves
½ c. cinnamon drops
1 c. orange juice
1 c. pineapple juice
½ c. lemon juice

Combine first five ingredients; boil 10 minutes. Add remaining ingredients. Store; reheat as needed. Yield: 25 servings.

Mrs. Oness Whaley, Home Ec. Chm.
Rickreall Grange No. 671
Rickreall, Ore.

TASTY FRUIT PUNCH

2 c. sugar
2 cans frozen lemon juice
2 cans frozen orange juice
2 qt. cranberry juice cocktail
2 gal. plus 2 c. water

Mix all ingredients; serve with ice cubes. Yield: 35 servings.

Mrs. Richard P. Maule, Home Ec. Chm.
Colerain Grange No. 1667
Quarryville, Pa.

HOLIDAY PUNCH

3 c. sugar
3 c. water
4 c. cranberry juice cocktail
1 ½ to 3 c. lemon juice
2 c. orange juice
2 c. unsweetened pineapple juice
2 qt. Seven-Up or ginger ale

Combine sugar and water; stir over heat until sugar is dissolved. Bring to boil; boil, without stirring, 7 minutes. Cool. Add fruit juices to sugar syrup. When ready to serve, pour over ice in punch bowl; add Seven-Up. Yield: 50 servings.

Mrs. Clifford L. Coleman, Master's Wife
Blue Mound Grange No. 1458
Valley Falls, Kan.
Mrs. Alvin C. Holmes, Home Ec. Chm.
Rupert Grange No. 114
Burley, Idaho

FRUIT PUNCH

6 c. water
4 c. sugar
Juice of 5 oranges
Juice of 2 lemons
5 bananas, mashed
1 46-oz. can pineapple juice
Maraschino cherries
Carbonated water

Boil sugar and water together 3 minutes. Mix syrup, fruit juices and bananas together; freeze in ice cube trays. Put three or four cubes in glasses; pour carbonated water over. Stir; add cherries. Serve.

Mrs. Leslie A. Stutzman, Master's Wife
William Penn Grange No. 1730
Cramer, Pa.

FRUIT PUNCH

3 c. sugar
3 c. water
4 12-oz. cans frozen orange juice, diluted
4 6-oz. cans frozen pineapple juice, diluted
2 6-oz. cans frozen lemonade, diluted
1 lemonade can ReaLime
2 trays ice cubes
2 qt. ginger ale

Bring sugar and water to boil in saucepan; cool. Place juices in large container. Add enough water to ReaLime to measure 1 quart. Add ReaLime mixture and sugar syrup to juices. When ready to serve, add ice cubes and ginger ale. Yield: 50 servings.

Mrs. Florence Swanson, Master
Clyde Grange No. 33
Clyde, N. Y.

FRUIT PUNCH

1 6-oz. can frozen orange juice
2 6-oz. cans frozen limeade
1 6-oz. can frozen lemonade
1 14-oz. can pineapple juice
1 pt. cranberry juice cocktail
2 to 4 c. cold water
1 qt. plain soda water, chilled

Empty frozen juices, pineapple, cranberry and water into large container or bowl. Thaw and stir well. Pour mixture into punch bowl; add ice cubes. Just before serving, gently pour in ginger ale and soda water. Top with fruit ice ring.

FRUIT ICE RING:

Fruit slices
Mint leaves

Use any combination of lime, lemon or orange slices; arrange in a pattern in the bottom of an 8-inch ring mold. Add water to cover fruit; freeze. To unmold fruit, dip bottom of mold into warm water. Float on top of punch; garnish with mint leaves and fresh strawberry slices, if available. Yield: 30 servings.

Georgia E. Aristo, Master
Millview Grange
Anaconda, Mont.

FRUIT SLUSH PUNCH

1 No. 2 can pineapple juice
1 12-oz. can frozen orange juice
1 12-oz. can frozen lemonade
3 bananas, mashed
2 c. sugar
4 c. water
2 qt. lemon-lime beverage
2 qt. Seven-Up

Mix thoroughly first six ingredients; freeze. When ready to serve, stir to a mush; add lemon-lime and Seven-Up. Yield: 25 servings.

Eva Jean Purdum, Home Ec. Chm.
New Plymouth Grange No. 250
Fruitland, Idaho

HOLIDAY PUNCH

½ c. cinnamon candies
½ c. water
3 c. orange juice
8 king-size bottles Coca-Cola, chilled

Heat cinnamon candies with water, stirring until candies are dissolved; add orange juice. Pour into ice cube tray; freeze. Pour Coco-Cola in bowl; add orange ice cubes. Float orange slices in punch. Yield: 12 servings.

Frances T. Anderson, Home Ec. Chm.
Woodlawn Grange
Greenwood, S.C.

LIME PUNCH

2 pkg. lime Jell-O
4 c. boiling water
2 c. sugar
Juice of 12 lemons
2 c. cold water
1 lge. can pineapple juice
1 lge. bottle ginger ale

Dissolve Jell-O in boiling water; cool. Mix sugar and lemon juice; add cold water. Mix with Jell-O, adding pineapple juice. Refrigerate until ready to use; add ginger ale at last minute. Yield: 20 servings.

Mrs. Jesse Ross, Home Ec. Chm.
Georges Creek Grange
Easley, S. C.

MANDARIN PUNCH

3 11-oz. cans mandarin oranges, drained
2 6-oz. cans frozen pink lemonade, diluted
3 3-oz. pkg. orange gelatin
4 c. boiling water
1 ½ c. sugar
4 c. cold water
½ c. lime juice
2 6-oz. cans frozen orange juice, undiluted
3 qt. ginger ale

Combine oranges and lemonade; put in large mold or angel cake pan. Freeze overnight. Dissolve gelatin in boiling water; add sugar, cold water and juice. Cool; do not chill. When ready to serve, pour punch over mold in punch bowl; add ginger ale. Break edges of mold with fork; fruit floats to top. Yield: 40 servings.

Mrs. H. Willis Babcock, Master's Wife
Dudley Grange No. 163
Dudley, Mass.

PARTY FRUIT CUP PUNCH

9 10-oz. pkg. frozen strawberries, sliced and partly thawed
¾ c. currant jelly
¾ c. lime juice
6 c. finely crushed ice
6 c. water
1 lge. lime, sliced thin

Combine three packages strawberries, 1/4 cup currant jelly and 1/4 cup lime juice in electric blender; cover. Beat until smooth; pour into large punch bowl. Repeat process twice with remaining berries, jelly and lime juice. Stir in ice and water until well blended. Float lime slices on top; serve in punch cups or dainty glasses. Yield: 25 servings.

Mrs. Mary Beth Tustison, Master's Wife
Wildflower Grange No. 663
Lancaster, Cal.

PARTY PUNCH

Juice of 6 lemons
3 qt. pineapple juice
3 qt. ginger ale
¾ c. concentrated orange juice
1 lge. jar maraschino cherries and juice
Sugar
Water

Combine all ingredients, adding sugar and water to taste. Yield: 50 servings.

Mary Ellen Hamilton, Master's Wife
Redlands Mesa Grange No. 487
Austin, Colo.

PARTY PUNCH

2 6-oz. cans frozen lemon juice
2 6-oz. cans frozen orange juice
2 sm. pkg. red Kool-Aid
2 c. sugar or to taste
1 gal. water
1 qt. cranberry juice (opt.)
2 sm. bottles Canada Dry or ginger ale

Combine fruit juices and Kool-Aid. Add sugar. Add water and cranberry juice. Add Canada Dry just before serving. Pour punch over ice cubes.

Mrs. Howard Rossow, Master's Wife
Prairie Center Grange No. 2179
Manchester, Ia.

PARTY PUNCH

1 sm. can frozen orange juice concentrate
1 sm. can frozen lemon juice concentrate
1 8-oz. pkg. frozen raspberries
1 med. can pineapple tidbits
1 lge. bottle pineapple-grapefruit soda
1 lge. bottle ginger ale
1 lge. orange, sliced
1 lge. lemon, sliced

Reconstitute orange and lemon juices. Add other ingredients in order given, using a large punch bowl. Add ice and serve. Yield: 18-20 servings.

Muriel D. McGrath, Home Ec. Chm.
Vernon Valley Grange No. 134
Highland Lakes, N. J.

PARTY PUNCH

2 qt. grape juice
2 qt. pineapple juice
1 pt. cranberry juice
2 cans frozen lemon juice
4 cans frozen orange juice
4 qt. ginger ale

Combine all juices; mix. When ready to use, add ginger ale and ice. Yield: 50 servings.

Charlotte Huebler, Home Ec. Chm.
Columbus Grange
Columbus, N. J.

PINEAPPLE-BERRY LEMONADE

2 tbsp. crushed pineapple and juice
1 tbsp. canned or fresh crushed berries
Juice of ½ lemon
1 tbsp. sugar
Crushed ice
Plain or charged water

In glass, place crushed pineapple with juice, strained berries, lemon juice, sugar and crushed ice. Fill glass with water; mix well. Yield: 1 serving.

Belle Gilfillan Taylor, Master
Paradise Grange No. 490
Magalia, Cal.

PINEAPPLE PUNCH

4 c. sugar
1 qt. water
1 c. strained lemon juice, or to taste
2 qt. unsweetened pineapple juice
2 qt. carbonated water or ginger ale
Pineapple slices

Mix sugar and water; cook until thin syrup is formed. Combine syrup with lemon and pineapple juice. Pour into punch bowl. Just before serving, add ice and carbonated water. Garnish with pineapple slices. Yield: 5 quarts.

Mrs. Greta Burt, Lecturer
Selle Grange No. 313
Samuels, Idaho

WEDDING PUNCH

1 46-oz. can pineapple juice
2 12-oz. cans frozen pink lemonade
1 12-oz. can frozen limeade
2 qt. Seven-Up
3 12-oz. cans water
2 trays ice cubes

Put all ingredients in punch bowl; mix well. One day before, freeze a plastic flower in a round wax carton; remove from carton and place in punch bowl. It adds decoration to punch bowl, as well as lasting longer than ice cubes. Yield: 50 servings.

Ruby E. Martilla, Home Ec. Chm.
Pleasant Valley Grange No. 348
Boring, Ore.

GREEN PUNCH

1 pkg. lime or lemon Kool-Aid
1 lge. can pineapple juice
1 lge. bottle ginger ale

Mix Kool-Aid by following directions on package; add pineapple juice. Add ginger ale just before serving. Yield: 20 servings.

Mrs. Thelma Lake, Home Ec. Chm.
Wheeland Grange No. 518
Little Mountain, S. C.

PINK PARTY PUNCH

1 qt. chopped rhubarb
5 c. water
3 c. sugar
Juice of 6 lemons
1 c. pineapple juice
1 qt. ginger ale

Mix rhubarb with 3 cups water; cook about 10 minutes. Dissolve sugar in remaining water. Bring to a boil; cool. Add lemon juice to strained rhubarb juice, sugar and pineapple juice. Put all ingredients in gallon container. Just before serving, add ginger ale and ice cubes. Yield: 24 servings.

Mrs. Dale Morse, Home Ec. Chm.
Beaver City Grange No. 418
Beaver City, Neb.

PUNCH

8 c. sugar
4 c. water
4 oz. orange pekoe tea
2 qt. boiling water
2 46-oz. cans orange juice
2 46-oz. cans pineapple juice
2 46-oz. cans grapefruit juice
2 sm. cans lemon juice
Ice cubes

Combine sugar and water; boil 10 minutes. Steep tea in boiling water; strain. Add to sugar syrup. Let cool; add juices. Add ice cubes and enough additional water to give desired flavor. Yield: 70 servings.

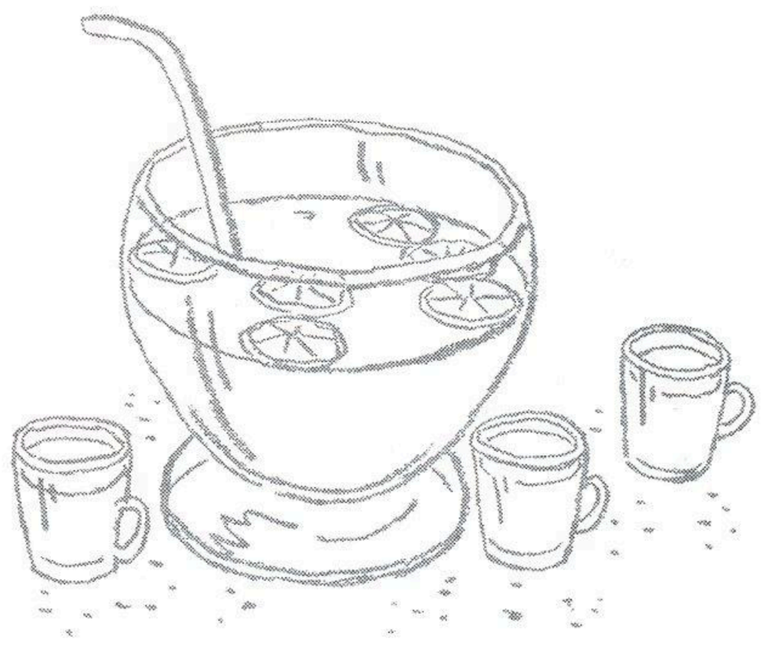
Edna S. Smith, Home Ec. Chm.
Ringoes Grange No. 12
Ringoes, N.J.

PURPLE PUNCH

1 qt. chilled grape juice
1 qt. chilled ginger ale or Seven-Up
4 oz. fresh lemon or lime juice
1 lemon, sliced thin and cut into pie-shaped wedges

Mix all ingredients in chilled punch bowl; add ice cubes. Stir; serve immediately. Yield: 9-10 servings.

Mrs. Nathaniel Dawes, Master's Wife
Plattekill Grange No. 923
Plattekill, N. Y.



FROSTED SHERBET PUNCH

3 46-oz. cans orange-grapefruit juice, chilled
3 12-oz. cans apricot nectar, chilled
3 qt. ginger ale, chilled
3 qt. pineapple sherbet

Empty 1 can of each juice and 1 quart of ginger ale in punch bowl; add 1 quart sherbet. Spoon liquid over sherbet until partly melted; serve. When supply runs low repeat process, adding another unit of each ingredient. Yield: 40 servings.

Mrs. John Bennett, Jr., Master's Wife
East Orange Grange No. 704
Orangeburg, S. C.

GOLDEN WEDDING PUNCH

8 c. sugar
4 qt. warm water
2 tall cans pineapple juice
2 tall cans orange juice
4 sm. cans lemon concentrate
4 pkg. lemon Kool-Aid
4 qt. ginger ale
4 qt. lemon sherbet

Dissolve sugar in warm water. Let cool. Add fruit juices and Kool-Aid. Just before serving, add ginger ale and sherbet. To vary color of punch, use different color Kool-Aid and sherbet. Yield: 100 cups.

Mrs. Oden Thompson, Master
Junction Grange
Michigan Valley, Kan.

DELICIOUS PUNCH

2 lge. bottles soda, desired flavor
1 qt. ginger ale
1 qt. pineapple sherbet

Combine soda and ginger ale; stir in sherbet.

Mrs. Ken Landis, Master
Waterport Grange No. 1059
Albion, N. Y.

GALA PARTY PUNCH

1 12-oz. can frozen orange juice
1 12-oz. can frozen lemonade
1 1-lb. 14-oz. can pineapple juice
2 c. water
2 qt. ginger ale
1 qt. plain soda water
½ gal. lime sherbet

Chill all ingredients. Combine fruit juices and water; mix well. Add ginger ale, then soda water. Just before serving, add lime sherbet. Yield: 40 cups

Mrs. Dale Howard, Master's Wife
Worthwhile Grange No. 2414
Fort Wayne, Ind.

HOLIDAY PUNCH

1 pt. vanilla ice cream
1 qt. milk
½ tsp. salt
½ tsp. almond extract
1 6-oz. can orange juice, frozen
3 juice cans water
1 lge. bottle ginger ale

Put ice cream into punch bowl; whip in milk. Add salt and extract; add orange juice, water and ginger ale. Mix just before serving; float spoonfuls of additional ice cream or sherbet on top, if desired. Yield: 20 servings.

Shirley A. Andrews, Home and Comm. Chm.
Boylston Grange No. 111
Morningdale, Mass.

PARTY BEVERAGE

2 c. cranberry juice
1 pt. vanilla ice cream, cut in chunks
3 tablespoons orange concentrate

Put all ingredients in blender in order listed; cover. Blend at high speed until smooth and frothy; serve immediately. Yield: 6 servings.

Mrs. Clayton Dence, Master's Wife
Jamesville Grange No. 1446
Jamesville, N. Y.

MILK PUNCH

1 6-oz. can frozen pineapple juice
1 6-oz. can frozen orange juice
3 c. water
3 c. milk
Dash of salt
¼ c. sugar
1 qt. lime sherbet

Combine all ingredients except sherbet; stir in mix. Pour into punch bowl; drop scoops of sherbet on top. Yield: 15 servings.

Mrs. Lynden Bailey, Master's Wife
Eureka Grange No. 46
Lyons, N. Y.

PARTY PUNCH

6 c. frozen lemon juice
3 lb. sugar
6 to 7 qt. water
1 46-oz. can pineapple juice
1 46-oz. can orange juice
2 qt. ginger ale
1 qt. orange sherbet

Mix lemon juice with water according to directions on can. Combine with sugar and water; stir until sugar is dissolved. Add pineapple and orange juice; mix well and chill. Before serving, add ginger ale. Place orange sherbet in punch bowl; pour punch over sherbet. Yield: 60 servings.

Mrs. Edwin L. Smith, Master
Sharon Grange No. 1247
Shinglehouse, Pa.

PARTY PUNCH

7 qt. ginger ale
2 qt. club soda
2 qt. orange sherbet

Mix ginger ale and soda. Put sherbet in punch bowl; pour liquid over sherbet. Yield: 40 servings.

Mildred Barrass, Home Ec. Chm.
Stony Creek Grange No. 1546
Corinth, N. Y.

SNOWFLAKE APPLE PUNCH

2 c. applesauce
1 pt. light cream
1 6-oz. can frozen lemonade concentrate, thawed
1 pt. lemon sherbet
6 7-oz. bottles 7-Up or ginger ale, chilled
Nutmeg

(Continued on next page)

Combine applesauce and cream in punch bowl; slowly stir in lemonade concentrate. Add scoops of sherbet; slowly add 7-Up or ginger ale. Sprinkle with nutmeg, if desired. Yield: 24 servings.

Mrs. Margaret R. Drinkwater, Flora
Wamsutta Grange No. 393
New Bedford, Mass.

FROSTY MOUNTAIN COOLER

2 5-oz. cans frozen lemonade
1 6-oz. can frozen orange juice
9 c. cold water
5 pt. pineapple sherbet
1 qt. vanilla ice cream

Combine concentrates and water. Place ice cream and sherbet in bottom of punch bowl; break in small pieces with large spoon. Add juices; garnish with orange slices. Yield: 30 servings.

Mrs. Edd J. Lee, Home Ec. Chm.
Community Grange No. 1675
Niles, Mich.

PARTY PUNCH

1 qt. pineapple juice
1 can frozen orange juice
¼ c. lemon juice
1 qt. ginger ale
1 qt. pineapple sherbet
1 qt. orange sherbet

Chill juices and ginger ale. Add enough water to orange juice to equal 1 quart. Mix all ingredients together; serve. Yield: 25 cups.

Rose Mitchell, Home Ec. Chm.
Happy Grangers Grange No. 2384
Salem, Ind.

WEDDING PUNCH

3 cans lemonade concentrate, frozen
3 cans pineapple juice, frozen
1 6-oz. can lemon juice, frozen
10 lb. crushed ice
½ gal. water
2 qt. ginger ale
½ tsp. salt
1 qt. raspberry or pineapple sherbet

Mix juices, water, salt and ginger ale together; cool with half the ice. Spoon raspberry sherbet over top; add remaining ice as needed. Yield: 35 servings.

Mrs. Leah Beekner, Master
Delphi Grange No. 486
Manlius, N. Y.

SPARKLING PUNCH

1 pkg. red Kool-Aid
1 c. sugar
1 qt. water
1 qt. ginger ale
1 orange, sliced thin (opt.)

Dissolve Kool-Aid and sugar in water. Add ginger ale and orange slices just before serving. Yield: 16 servings.

Mrs. Warren Backer, Master
West Branch Grange No. 1380
Boonville, N. Y.

GOLDEN WEDDING FRUIT PUNCH

¼ c. black tea
1 can pineapple juice
1 lge. can frozen orange juice
1 lge. can lemonade
2 qt. bottles ginger ale
1 can crushed pineapple
1 can maraschino cherries

Steep tea in 3 cups boiling water 5 minutes; cool. Add juices, lemonade and ginger ale. Mix pineapple and 1 cup cold water; pour in ice cube tray filling two-thirds full. Place a cherry in each cube; when frozen, put in punch bowl with tea mixture just before serving.

Mrs. Francis Johnson, Home Ec. Chm.
Sabensville Grange
Westfield, Pa.

ICED TEA PUNCH

1 qt. strong tea
1 ½ c. sugar
½ c. lemon juice
1 ½ c. orange juice
1 ½ c. pineapple juice
Ice
Water

Put tea into 1 gallon container; add next four ingredients. Mix well; add ice and water to fill container. Yield: 16 servings.

Marjorie Andersen, Master's Wife
Wingold Grange
East Kingston, N. H.

PARTY PUNCH

8 c. sugar
½ c. crushed mint leaves (opt.)
3 qt. orange juice
1 qt. pineapple, grape or berry juice
1 qt. lemon juice
2 qt. iced tea
2 qt. ginger ale
Orange and lemon slices
Mint sprigs (opt.)

(Continued on next page)

Boil sugar with 2 quarts water about 5 minutes. Add crushed mint. Cool and strain. Add fruit juices, tea and 2 gallons water. Just before serving, add ginger ale. Pour over ice in punch bowl. Garnish with orange slices and mint sprigs. Yield: 100 servings.

Mrs. Mabel D. Silverman, Master
Frankford Grange No. 160
Branchville, N. J.
Carolyn K. Haynes, Home Ec. Chm.
Middletown Springs Grange No. 476
Middletown Springs, Vt.

PARTY PUNCH

- 4 qt. water
- 3 c. sugar
- 2 6-oz. cans frozen lemon juice
- 1 qt. apple juice
- 1 pt. orange juice
- 1 pt. strong black tea

Mix water and sugar; bring to boil. Combine with remaining ingredients; mix well. Chill before serving. Yield: 2 gallons.

Mrs. Shirley A. Murphy, Master
Northboro Grange No. 119
Northboro, Mass.
Elaine Johnson, Treas.
Hedgesville Grange
Cameron Mills, N. Y.

RECEPTION PUNCH

- 2 c. water
- 4 tea bags or 4 tsp. instant tea
- 1 ½ c. sugar
- 1 6-oz. can frozen orange juice
- 1 6-oz. can frozen lemonade
- 1 24-oz. bottle grape juice
- ½ 46-oz. can Hawaiian punch
- 1 c. ReaLemon
- 2 or 3 qt. ginger ale

Boil water, tea and sugar until sugar is dissolved; cool. Dilute orange juice and lemonade according to directions on can; add to sugar mixture with grape juice, Hawaiian punch and ReaLemon. Add ginger ale just before serving. Yield: 50 servings.

Mrs. Dorothy Thimmer, Master's Wife
Hamilton and Wenham Grange No. 297
South Hamilton, Mass.

SIMPLE WEDDING PUNCH

- 2 c. cold strong tea
- 4 c. chilled pineapple juice
- 2 cans orange concentrate
- 4 tbsp. lemon juice
- 1 qt. bottled sparkling water

Combine all ingredients; mix. Pour liquid into punch bowl. Garnish with thin whole orange slices. Add ice cubes, if desired. Yield: 24 servings.

Marie Presler, Home Ec. Chm.
Glendale Grange No. 135
Wheatridge, Colo.

RED CARPET PUNCH

- 1 qt. cold water
- 8 tea bags
- ¾ c. sugar
- 4 1-pt. bottles cranberry juice cocktail
- 2 46-oz. cans pineapple juice
- 6 tbsp. canned lemon juice
- 1 28-oz. bottle ginger ale

Bring water to a rolling boil. Remove from heat. Add tea bags. Cover and steep 4 minutes. Add sugar and stir until dissolved. Cool at room temperature. Add remaining chilled juices and ginger ale. Float a large block of ice in punch to keep it cold. Yield: 50 servings.

Mrs. Martin I. Freeman, Jr., Master's Wife
Glendola Grange No. 168
Neptune, N. J.

WEDDING PUNCH

- 2 qt. lemon juice
- 4 qt. pineapple juice
- 2 qt. grape juice
- 2 qt. orange juice
- 8 qt. Hawaiian punch
- 8 lge. bottles ginger ale
- Ice

Mix first five ingredients in large container. Just before serving, add ginger ale and ice. Ice may be made of colored water in shape of heart or ring, if desired. Yield: 6 gallons.

Mary Lou Comstock, Master
Orick Valley Grange No. 508
Orick, Cal.

WEDDING PUNCH

- 8 ½ c. sugar
- 2 qt. water
- 6 c. lemon juice
- 6 c. orange juice
- 5 c. pineapple juice
- 1 qt. cold tea
- 2 qt. ginger ale
- Ice cubes and water to make 3 gal.

Boil sugar and water; chill. Add remaining ingredients. Yield: 50 servings.

Agnes Mae Lampert, Home Ec. Chm.
Worley Grange No. 348
Worley, Idaho

RECIPE FOR FLUFFY RASPBERRY ANGEL DELIGHT ON PAGE 66

FOR CAKE SUCCESS

It's quality that counts in cakes. You might be able to bake dozens of kinds. But can you bake the perfect cake? These steps will lead you to perfection every time.

— Follow recipes carefully. Use exact amounts of ingredients called for.

— Use correct cake pans as called for in the recipe.

— Fill cake pans only one-half to two-thirds full.

— Preheat oven to temperature stated in recipe.

— Space oven racks so cake will be as near the center of the oven as possible. If you are baking three or four layers, place pans on racks so one pan is not over the other. Sides of the pans should never touch during baking.

— Don't peek! Check cake for doneness at the end of the baking time.

— Let cake cool thoroughly before frosting.

Reasons For Failures In Cake Baking

When This Happens	*In Sponge-Type Cakes It May Be Caused By This*	*In Butter-Type Cakes It May Be Caused By This*
CAKE FALLS	1. Egg whites overbeaten 2. Egg yolks underbeaten 3. Greased pans were used 4. Too much sugar 5. Underbaking	1. Too much sugar, liquid, leavening or shortening 2. Underbaking 3. Temperature too low 4. Not enough flour
HARD TOP CRUST	Same as for butter-type cakes	1. Too much baking 2. Oven temperature too hot
STICKY TOP CRUST	Same as for butter-type cakes	1. Too little baking 2. Too much sugar
HEAVY, STICKY BOTTOM LAYER	1. Not enough mixing 2. Too many eggs or egg yolks 3. Egg yolks underbeaten	1. Eggs underbeaten 2. Not enough baking 3. Too much liquid 4. Not enough mixing 5. Shortening too soft
HEAVY, COMPACT	1. Egg yolks underbeaten 2. Too much mixing 3. Egg whites overbeaten	1. Too many eggs 2. Too little leavening or liquid 3. Too much mixing 4. Too much shortening or liquid 5. Oven temperature too hot

START WITH QUALITY INGREDIENTS

A "must" in baking a good cake are high-quality ingredients. Be familiar with all the ingredients used in cake baking. You need to know, too, what proportions turn out best. If you are substituting an ingredient, be sure you know what can be substituted successfully and how much to use.

SHORTENING . . .

. . . should be chosen on the basis of the kind of cake and the method of mixing. Liquid shortening is used in making chiffon cakes while most cakes require a solid shortening. Any of the following solid shortenings are suitable for cake baking: high-grade hydrogenated vegetable shortening, lard, butter or margarine. These solid shortenings are also referred to as quick-mix shortenings.

SUGAR . . .

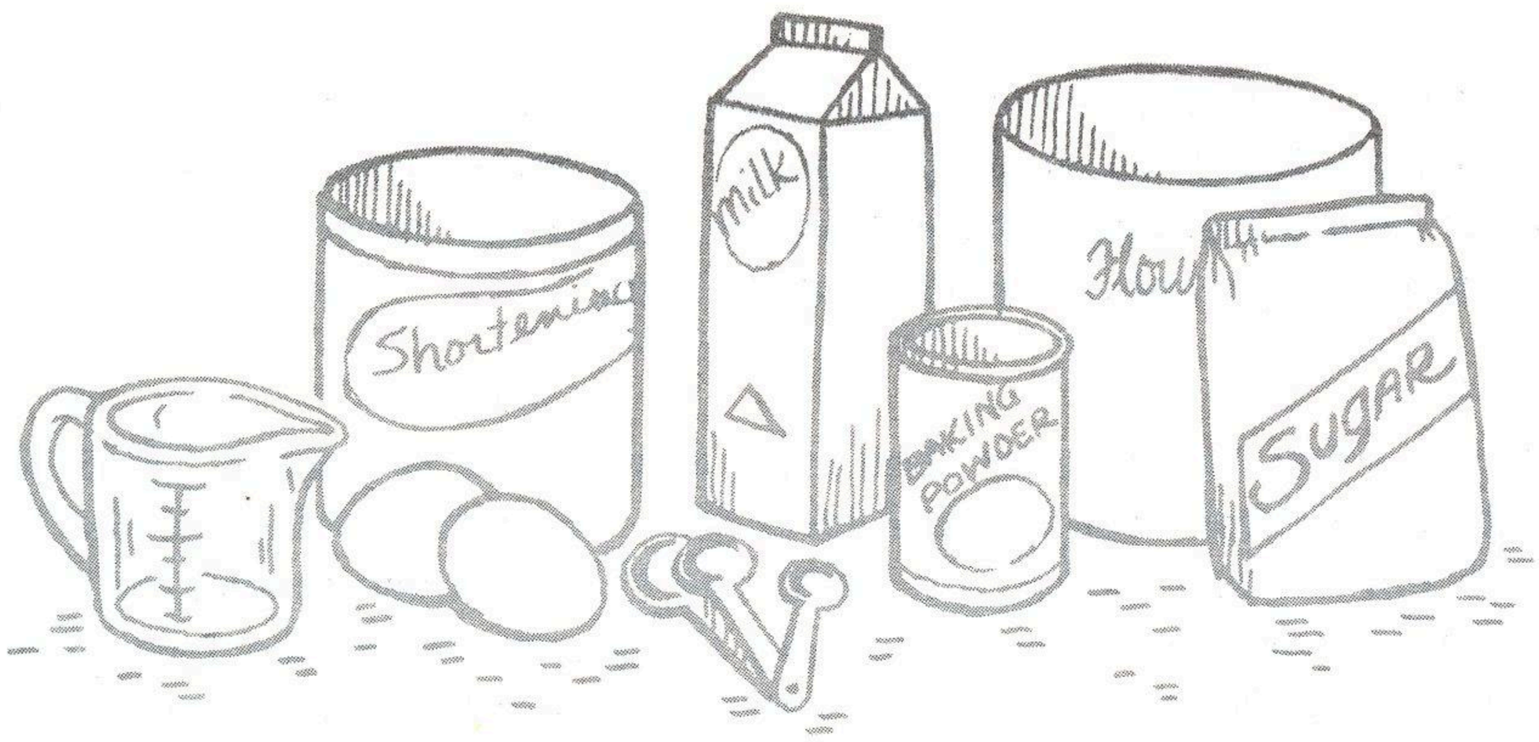
. . . can be white, brown, or powdered. The amount of mixing you do in making the cake will be determined by how much sugar you use. When large amounts of sugar are used in making the cake, the batter will need considerably more mixing after the addition of the flour than when making a cake using a smaller amount of sugar. Overmixing of cakes containing small amounts of sugar will cause the cake to be tough, heavy and compact.

EGGS . . .

. . . used in cakes should be fresh and should be at room temperature before adding to the batter. Eggs at room temperature beat up to a larger volume than eggs straight from the refrigerator. Eggs add color and flavor to the cake.

FLOUR . . .

. . . for home baking is of three kinds. Two kinds most often used in baking cakes are all-purpose flour and cake flour. Cake flour is especially made for use in cakes. All-purpose flour can be used for cakes; when substituting, use 2 tablespoons less per cup of flour than you would if using cake flour.



LEAVENING AGENTS. . .

. . . are necessary in making cakes. The three used are baking powder, soda, and egg whites. There are three kinds of baking powders. If you are substituting, remember to use: ½ teaspoon of double-acting baking powder, 1½ teaspoons of phosphate baking powder or 2 teaspoons of tartrate baking powder to each cup of flour.

LIQUID . . .

. . . for most cakes is milk. Milk added to cakes adds flavor and makes the cake more tender. Fruit juice and water are sometimes used in making cakes. Other cakes call for skim milk or buttermilk. These cakes are not as tender as those made with whole sweet milk. The fat in the whole sweet milk helps make the cake tender.

FLAVORING, SALT AND OTHER INGREDIENTS . . .

. . . added to cakes depends largely upon your taste. The amount of salt you add to the cake will be determined by whether or not you are using a salted fat. If you are substituting butter for shortening you would need to reduce the amount of salt.

Accurate Measurements Important

For a perfect cake measuring is important. Use the standard measuring equipment and measure accurately. Each ingredient, in the exact amount called for, is important.

Flour — Always sift once before measuring. Lift flour by the spoonful into a standard measuring cup. Level off the top of the cup of flour with the straight edge of a knife or a spatula.

Sugar — Each kind is measured differently. Before measuring, be sure there are no lumps in the sugar. Put granulated white sugar in a measuring cup and level it off. Sift powdered sugar before measuring; then measure it in a dry measuring cup and level it off. In measuring brown sugar, always pack it in the cup.

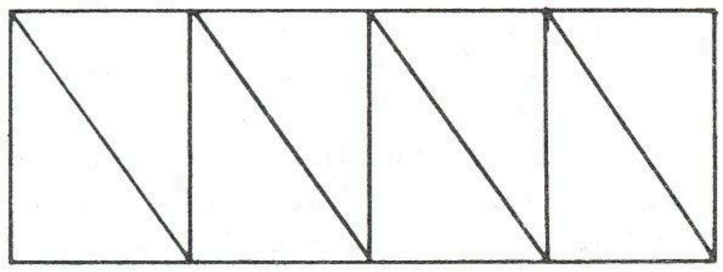
Shortening — You can measure shortening in either of two ways. One is to pack the shortening into a dry measuring cup and level off. The other method is the water replacement method. For example, if you are measuring ⅓ cup of shortening, put ⅔ cup of water in the measuring cup and add shortening until the water reaches the 1-cup mark. Be sure the shortening is completely covered with water. Drain water and remove the shortening.

CUTTING THE CAKE

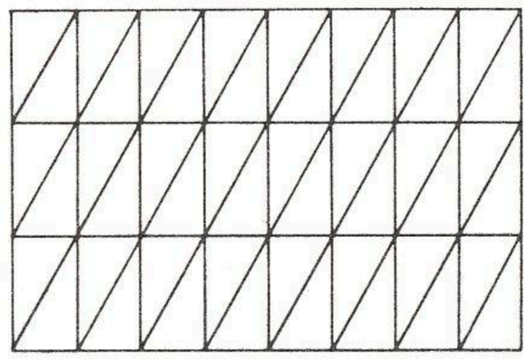
How many pieces do you need? How do you preserve the beauty of a cake right up till the last piece you cut? These illustrations will show you.

The knife you use is also important. A long-bladed sharp or serrated knife is good for cutting shortened cakes. If the cake is frosted, dip the knife in hot water to keep the frosting from sticking to the knife. Angel food cakes require a serrated blade for easier cutting.

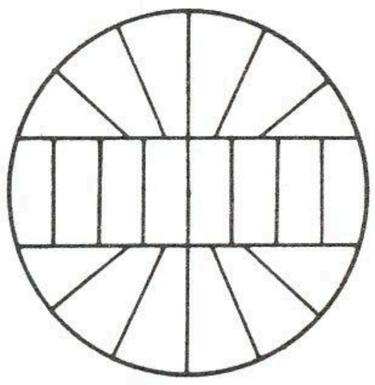
LAYER CAKES



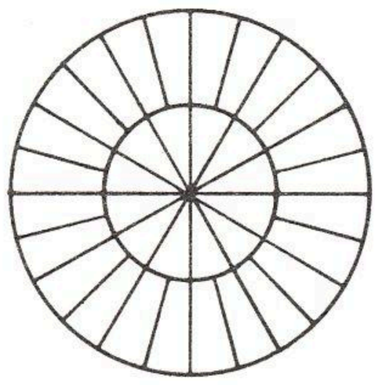
1 pound loaf cake
Yield: 8 servings



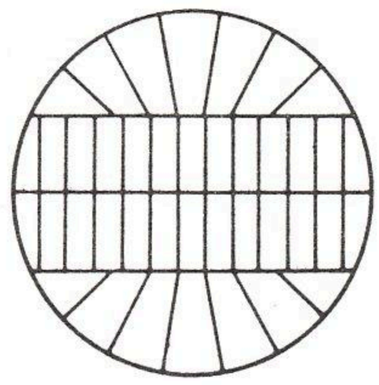
18 x 25-inch cake
Yield: 48 servings



10-inch, 2-layer cake
Yield: 20 servings

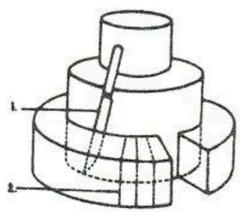


12-inch, 2-layer cake
Yield: 36 servings

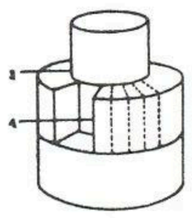


14-inch, 2-layer cake
Yield: 40 servings

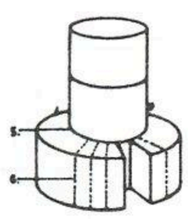
TIER CAKES



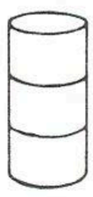
A. Cut vertically through the bottom layer at the edge of the second layer as indicated by the dotted line marked 1; then cut out wedged-shaped pieces as shown by 2.



B. When these pieces have been served, follow the same procedure with the middle layer; cut vertically through the second layer at the edge of the top layer as indicated by dotted line 3; then cut wedge-shaped pieces as shown by 4.



C. When pieces from the second layer have been served, return to the bottom layer and cut along dotted line 5; cut another row of wedge-shaped pieces as shown by 6.



D. The remaining tiers may be cut into the desired size pieces.

ANGEL CREAM CAKE

2 pkg. Dream Whip
1 c. cold milk
1 c. powdered sugar
1 8-oz. pkg. cream cheese
1 baked angel food cake
1 can cherry pie filling

Beat Dream Whip and milk together. Add powdered sugar and cream cheese and beat. Place layer of cake in pan, then layer of Dream Whip mixture; repeat layers. Put cherries on top and refrigerate overnight. This will keep for a week refrigerated.

June Ross, Master's Wife
Mayflower Grange No. 1311
Burlington, Pa.

DIVINE ANGEL CAKE

1 ½ c. egg whites, about 12
1 ½ tsp. cream of tartar
¼ tsp. salt
1 ½ tsp. vanilla
¼ tsp. almond extract
1 c. sugar
1 c. flour
1 ¼ c. confectioners' sugar

Place egg whites in large bowl for 1 hour at room temperature. Add cream of tartar, salt and flavoring. Beat at high speed until very stiff, but still shiny and moist. Beat in sugar, 2 tablespoons at a time. Continue to beat with mixer until meringue holds stiff peaks. Sift remaining ingredients together three times. Sift about one-fourth of flour mixture over meringue and fold in lightly. Repeat until all flour has been folded into egg whites. Turn in ungreased 10-inch tube pan. Bake at 375 degrees about 40 minutes. Invert pan and let cool before removing. Frost with seven minute frosting, if desired.

Mrs. Earl Carpenter
Royal Gorge Grange No. 382
Canon City, Colo.

HOLIDAY ANGEL CAKE

1 c. sifted cake flour
2 c. sugar
1 ¼ c. egg whites
¾ tsp. salt
1 ¼ tsp. cream of tartar
1 tsp. vanilla
1 pkg. plain gelatin
¼ c. water
2 c. milk
3 egg yolks, well beaten
½ pt. cream

Sift flour once; measure. Add 1/2 cup sugar and sift together four times. Place egg whites and salt in large mixer bowl and beat until foamy. Add cream of tartar and beat until stiff enough to hold up in soft peaks, moist and glossy. Continue beating 1 minute, adding 1 cup sugar gradually. Remove bowl from mixer; add vanilla. Add about one-fourth of the flour mixture folding in lightly. Continue folding in flour by fourths, folding well after each addition. Turn into ungreased round 10-inch tube pan. Bake at 375 degrees 45 minutes. Remove from oven; invert pan. Thoroughly cool. Dissolve gelatin in water and put aside. In a double boiler put 2 cups milk, remaining sugar and salt and gelatin; gradually add egg yolks. Cook 8 to 10 minutes for a custard. Cool and put into refrigerator until next morning. This should be very thick. Whip cream; add to custard. Cut cake in half so as to make two even layers. Frost cake in middle with one-third of custard mixture and put back together. Put rest of custard mixture on top and sides of cake. Garnish the cake on top and sides with finely cut walnuts. On the top use either candied or regular red and green cherries cut into small strips and arranged to look like flowers. Return cake to refrigerator until ready to serve. This may be made the day before ready to use. Yield: 12 servings.

Mrs. Beverly Merrill, Home Ec. Chm.
White Mountain Grange No. 50
Littleton, N.H.

PARTY ANGEL FOOD CAKE

1 c. sifted cake flour
1 ¼ c. sugar
1 c. egg whites
1 tsp. cream of tartar
½ tsp. salt
¾ tsp. vanilla
¼ tsp. almond
1 qt. ice cream
1 pt. heavy cream
2 tbsp. confectioners' sugar
½ tsp. vanilla

Sift flour and 1/4 cup sugar together four times. Beat egg whites, cream of tartar and salt until frothy. Add remaining sugar in small amounts and beat well after each addition. Egg whites should be stiff enough to hold peak. Add flavorings. Sift 1/4 cup of flour over egg whites at a time and fold in lightly. Pour into large ungreased tube pan. Bake at 350 degrees for 45 to 60 minutes. Invert pan and cool. When thoroughly cool, remove from pan. Slice cake crosswise in three layers. Spread ice cream on first layer; place second layer of cake on ice cream. Repeat once more. Beat heavy cream; add sugar and vanilla. Frost entire cake with whipped cream. Freeze until ready to use. Whipped cream may be tinted any color for special occasions. Yield: 12 servings.

Janice N. Going, Home Ec. Chm.
East Central Ponoma Grange No. 3
Coventry, Conn.

APPLE CAKE

2 c. sugar
1 c. vegetable oil
3 eggs
3 c. diced fresh apples
1 tsp. soda
3 c. sifted flour
2 tsp. cinnamon or 1 tsp. each cinnamon and nutmeg
2 tbsp. vanilla
1 c. chopped pecans

Whip together first three ingredients until light and fluffy. Add diced apples. Sift flour, soda and cinnamon together and add to mixture. Beat until well blended. Add vanilla and nuts. Pour into a well-greased and floured 9 x 13-inch pan. Bake 1 hour and 30 minutes to 2 hours at 300 degrees. Serve with whipped cream or ice cream.

Mrs. Esther E. Leighty, Home Ec. Chm.
Dicksonburg Grange No. 556
Harmansburg, Pa.

APPLE CAKE

1 c. sugar
½ c. shortening
1 egg
1 tsp. lemon extract
1 ½ c. sifted flour
1 tsp. baking powder
1 tsp. soda
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. salt
½ c. cold water
2 c. sliced apples

Cream sugar and shortening; add egg and extract. Combine dry ingredients; add alternately with water to creamed mixture. Fold in apples. Pour into 12-inch square pan. Bake about 1 hour in 350-degree oven. Serve with whipped cream. Yield: 6-8 servings.

Mrs. Uarda Van Loan, Master
Mossy Glen Grange No. 1415
Corning, N.Y.

APPLE-DATE-NUT CAKE

1 c. chopped dates
1 c. chopped apples
1 c. boiling water
1 tsp. baking soda
½ c. Crisco
1 c. sugar
1 egg
1 tsp. vanilla
1 ½ c. flour
1 tsp. salt
Chopped nuts

Combine dates, apples, boiling water and soda; cool. Combine flour and salt. Mix Crisco, sugar, egg and vanilla; alternately add date and flour mixture to sugar mixture. Add desired amount of chopped nuts. Bake at 350 degrees for 50 minutes in a 9 x 13-inch pan.

TOPPING:

4 tbsp. melted butter
1 c. coconut or nuts
½ c. brown sugar
2 tbsp. milk

Combine ingredients; cook over low heat until sugar bubbles. Spread on hot cake. Place under bubbles. Spread on hot cake. Place under broiler until slightly browned. Watch carefully. Yield: 20 servings.

Mrs. Jacob April, Home Ec. Chm.
Pittsfield Union Grange No. 882
Ann Arbor, Mich.

FRESH APPLE CAKE

3 c. chopped apples
1 c. walnuts or pecans
1 ½ c. oil
2 c. sugar
2 beaten eggs
2 tsp. vanilla
3 c. flour
1 ¼ tsp. salt
1 tsp. soda
½ tsp. cinnamon

Mix sugar and oil together; add beaten eggs. Mix dry ingredients and add to sugar mixture. Mix well; add vanilla, apples and nuts. Mix well. Pour into a 10-inch tube pan; bake at 350 degrees for 1 hour and 30 minutes.

Esthel Hall, Home Ec. Chm.
Temple Grange No. 66
Templeville, Md.

OREGON APPLE CAKE

½ c. margarine
2 c. sugar
2 eggs
2 c. flour
½ tsp. salt
2 tsp. soda
1 tsp. cinnamon
2 c. fresh apples, diced
1 c. nuts
2 tsp. vanilla

Cream margarine and sugar; add eggs. Add sifted flour, salt, soda and cinnamon. Stir in apples, nuts and vanilla. Bake in pan at 350 degrees for 45 minutes.

Mrs. Opal Castellaw, Home Ec. Chm.
Stanfield Grange
Hermiston, Ore.

APPLE-WALNUT CAKE

4 c. apples, coarsely chopped
2 c. sugar
2 eggs
2 tsp. vanilla (opt.)
2 c. all-purpose flour
½ c. vegetable oil
2 tsp. baking soda
1 ½ to 2 tsp. cinnamon
1 tsp. salt
1 c. chopped walnuts (opt.)

Combine apples and sugar; let stand. Beat eggs; add oil and vanilla. Mix and sift flour, baking soda, cinnamon and salt. Stir in alternately with apple-sugar mixture. Add walnuts. Pour into greased and floured 13 x 9 x 2-inch pan. Bake at 350 degrees 45 minutes to 1 hour or until cake tests done. Let stand in pan to cool. Ice with lemon-butter icing, if desired. May also be served with whipped cream or ice cream.

Mrs. George Alvater, Master's Wife
Grandview Grange No. 124
Flemington, N. J.
Golden Findley, Master
Atascadero Grange No. 563
Atascadero, Cal.
Mrs. Herman Schack, Master's Wife
Oriental Grange No. 165
Mill City, Pa.

FRESH APPLE CAKE

1 ½ c. cooking oil
2 c. granulated sugar
3 eggs
3 c. flour
1 tsp. salt
1 tsp. soda
3 c. diced apples
1 c. black walnuts
1 c. raisins (opt.)
2 tsp. vanilla (opt.)

Beat oil, sugar and eggs well. Sift flour, salt and soda together; add apples, nuts and raisins to flour. Add to the sugar mixture. Add vanilla; stir well. Pour into well-greased and floured broil pan. Bake at 325 degrees for 45 minutes or until done.

ICING:

1 stick margarine, melted
1 c. brown sugar, packed
1 tsp. vanilla (opt.)
½ c. evaporated or whole milk

Combine all ingredients; bring to a rolling boil. Pour over cooled cake. Yield: 20 servings.

Mrs. J. L. Lam
Locust Grove Grange
Locust Grove, Va.
Mrs. Ernest Milburn
White Hall Grange No. 870
Winchester, Va.

FRESH APPLE CAKE

4 med. apples, peeled and cored
2 c. sugar
3 c. cake flour
2 tsp. baking soda
1 tsp. salt
½ tsp. nutmeg
1 tsp. cinnamon
½ tsp. allspice
2 eggs
1 c. butter, melted
1 c. raisins, seedless
1 c. walnuts, chopped

Measure 3 1/2 cups apples, coarsely chopped, into large mixing bowl. Add sugar and let stand for 10 minutes. Sift flour with dry ingredients; blend butter and eggs into apple mixture. Add dry ingredients, stirring until blended. Fold in raisins and nuts. Spread into well-greased and lightly floured 13 x 9 x 2-inch pan. Bake in 350-degree oven for 50 to 55 minutes. Cool in pan for 10 minutes. Remove from pan; cool thoroughly on wire rack. Sprinkle top with confectioners' sugar. Yield: 16 servings.

Mrs. Mamie B. Skeen
Kenna Grange No. 516
Kenna, W. Va.

UPSIDE-DOWN APPLE CAKE

¼ c. butter
3 or 4 apples, sliced fine
½ c. light brown sugar
¼ c. chopped nuts
¼ c. raisins
¼ c. shortening
1 c. sugar
2 eggs
2 tsp. baking powder
½ tsp. salt
1 ½ c. flour
½ c. milk

Put butter and sugar into a shallow baking dish; place in oven to melt butter. Add apples, nuts and raisins. Cream shortening and sugar; add eggs. Combine dry ingredients; add alternately with milk to creamed mixture. Pour over apples. Bake in 400-degree oven 25 to 30 minutes. Turn out with apples on top. Serve with whipped cream or hard sauce.

Mrs. Harriett Richard, Master
Nantucket Grange No. 378
Nantucket Island, Mass.

ROMAN APPLE CAKE

1 c. sugar
1 ½ c. flour
¼ tsp. salt
¼ tsp. baking powder
1 tsp. soda
½ c. shortening or oleo

(Continued on next page)

½ c. milk
1 egg
2 c. finely chopped apples

Sift dry ingredients into the large bowl of mixer. Add shortening and 1/4 cup milk. Beat on low speed for 2 minutes. Add egg; beat 1 minute. Add 1/4 cup milk; beat 1 minute. Fold in apples; spread in 9 x 13 x 2-inch greased pan. Sprinkle with topping. Bake at 350 degrees for 35 to 40 minutes.

TOPPING:

½ c. brown sugar
2 tsp. flour (heaping)
1 tsp. cinnamon
1 tbsp. butter or oleo
½ c. chopped nuts

Combine all ingredients. Yield: 8 servings.

Mrs. J. Ernest Bauman, Master
Savan Grange No. 1786
Rossiter, Pa.

APPLESAUCE CAKE

½ c. shortening
1 c. brown sugar
1 c. applesauce
1 c. chopped raisins
2 ½ c. flour
½ tsp. soda
1 tsp. baking powder
½ tsp. cloves
1 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt

Cream shortening and sugar. Add applesauce. Mix raisins with 1/4 cup flour. Sift remaining flour with soda, baking powder, spices and salt. Add to first mixture. Beat just enough to blend well; add raisins. Pour into well-greased 8 x 8 x 2-inch pan. Bake in 325-degree oven, about 1 hour or until done.

Mrs. Faye Cousino, Home Ec. Chm.
Pittsford Grange No. 133
Pittsford, Mich.

APPLESAUCE CAKE

½ c. shortening
1 ½ c. sugar
2 eggs, beaten
1 c. thick applesauce, unsweetened
2 c. all-purpose flour
1 tsp. baking powder
½ tsp. soda
¼ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ c. chopped nuts
1 c. chopped raisins

Cream shortening and sugar; add eggs. Then add applesauce. Sift flour, baking powder, soda, salt and spices together. Save 1/2 cup of mixture to mix with nuts and raisins. Add flour to creamed mixture; dredge nuts and raisins with reserved flour. Add to batter. Pour into 8 x 8-inch greased pan. Bake at 350 degrees for 45 minutes to 1 hour. Yield: 12 servings.

Mrs. Herbert B. Kilgore, Home Ec. Chm.
Lyle Grange No. 789
Rose Creek, Minn.

APPLESAUCE CAKE

½ c. shortening
2 c. sugar
2 eggs
1 ½ c. thick applesauce
2 tsp. soda
½ c. boiling water
2 ½ c. flour
1 tsp. salt
½ tsp. each cinnamon, cloves and allspice
1 c. raisins
½ c. nuts

Cream shortening and sugar. Blend in at high speed, eggs and applesauce. Combine soda with boiling water. Sift flour and spices. Add water mixture alternately with flour mixture at low speed. Blend in raisins and nuts, which have been sprinkled with additional flour. Bake in pan 1 hour at 350 degrees. Yield: 12-18 servings.

Mrs. Ferne Knight, Master
Golden Empire Grange No. 806
Cedar Ridge, Cal.

GRAM'S APPLESAUCE CAKE

1 c. granulated sugar
2 tbsp. shortening
1 tsp. soda
1 c. applesauce
1 ½ c. all-purpose flour
½ tsp. baking powder
½ tsp. allspice
¾ tsp. cinnamon
¾ tsp. nutmeg
¼ tsp. mace
⅛ tsp. salt
1 c. chopped raisins

Cream sugar and shortening. Add soda to applesauce and add to creamed mixture. Mix well. Sift flour with remaining dry ingredients and add to applesauce mixture. Beat well. Add raisins at slow speed or by hand, until evenly mixed into cake batter. Bake in well-greased and floured 9 x 5-inch loaf pan 40 to 50 minutes at 350 degrees. A good cake to mail. Yield: 8-10 servings.

Mrs. Lucy W. Chartrand, Master
Lunenburg Grange
Lunenburg, Mass.

APPLESAUCE CAKE

2 c. sifted flour
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. ground cloves
½ tsp. nutmeg
¼ tsp. salt
½ c. butter
1 c. firmly packed light brown sugar
1 c. unsweetened applesauce
1 c. seedless raisins

Blend flour, baking soda, cinnamon, cloves, nutmeg and salt; set aside. Cream butter. Gradually add the sugar, creaming until mixture is fluffy after each addition. Alternately add dry ingredients in four additions and cooled applesauce in three additions to creamed mixture. Beat until smooth after each addition. Stir in raisins. Grease bottom of an 8 x 8 x 2-inch pan; spread batter evenly to corners. Bake at 350 degrees for 35 to 40 minutes or until top springs back when lightly touched. Cool in pan on cooling rack.

LEMON-NUTMEG SAUCE:

½ c. sugar
1 tbsp. cornstarch
⅛ tsp. salt
1 ½ c. boiling water
3 tbsp. butter
1 tsp. grated lemon peel
2 tbsp. lemon juice
½ tsp. nutmeg

Mix sugar, cornstarch and salt together in saucepan. Gradually add the water, stirring constantly. Continue to stir and bring mixture to boiling. Cook 5 minutes. Blend in the butter, lemon peel, lemon juice and nutmeg. Serve hot over applesauce cake.

Mrs. Aurelia Pratt, Master
Trojan Grange No. 157
Manchester, N. H.

RAISIN-APPLESAUCE CAKE

2 c. raisins
½ c. shortening
1 c. sugar
1 tsp. vanilla
1 egg
2 ¼ c. sifted cake flour
1 ½ tsp. baking powder
½ tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice
1 tsp. ground cloves
1 ½ c. applesauce

Put raisins in wire strainer or colander over boiling water in a covered kettle. Steam 5 minutes or until plump. Cream shortening; add sugar and vanilla. Cream until fluffy. Add egg; beat thoroughly. Sift together flour, baking powder, soda, salt, cinnamon, nutmeg, allspice and ground cloves. Combine dry ingredients with raisins; add to creamed mixture alternately with applesauce, mixing well after each addition. Bake in tube pan at 350 degrees 45 minutes or until cake springs back when lightly touched. Remove from oven; cover with a towel. If using all-purpose flour, reduce measure to 2 cups. This cake improves with age.

Dan Bicksler, Master
Penn Van Grange No. 1178
Geneva, N.Y.

MOTHER'S APPLESAUCE CAKE

1 c. sugar
½ c. shortening
2 eggs
1 c. thick unsweetened applesauce
⅓ c. cocoa
1 ½ c. flour
1 tsp. soda
½ tsp. salt
1 tsp. each nutmeg, cinnamon and cloves
1 c. raisins, washed in warm water

Cream sugar and shortening well; add eggs. Beat well. Add applesauce, then cocoa which has been mixed with enough warm water to make a thick paste. Sift dry ingredients and add to first mixture alternately with raisins. Put in greased 13 x 9 x 2-inch pan. Bake in 350-degree oven for 45 minutes. Batter should be quite thick. If applesauce and cocoa mixture are not thick, more flour may be added. Yield: 16-20 servings.

Mrs. James W. Carradus, Home Ec. Chm.
Masonville Grange
Manchester, Ia.

BANANA-SPICE LAYER CAKE

2 ½ c. sifted cake flour
2 ½ tsp. baking powder
½ tsp. soda
¾ tsp. salt
⅛ tsp. cloves
1 ¼ tsp. cinnamon
½ tsp. nutmeg
½ c. shortening
1 ¼ c. sugar
2 eggs
1 tsp. vanilla extract
1 ½ c. mashed ripe bananas

Sift together first seven dry ingredients. Beat shortening until creamy. Add sugar gradually; continue beating until light and fluffy. Add eggs, one at a time, beating after each addition until fluffy. Stir in vanilla. Add flour mixture alternately with bananas, small amount at a time, to egg mixture; beat after each addition until smooth. Turn batter out into two well-greased 9-inch layer cake pans. Bake at 375 degrees about 25 minutes or until cake is done.

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BANANA-BUTTER FROSTING:

½ c. mashed ripe banana
½ tsp. lemon juice
¼ c. butter
3 ½ c. sifted confectioners' sugar

Mix together banana and lemon juice. Beat butter until creamy. Add sugar and banana alternately, small amount at a time to butter; beat until frosting is light and fluffy. Yield: 2 1/2 cups frosting.

Frances W. Pasiuk, Home Ec. Chm.
Miami Grange No. 168
Miami Beach, Fla.

BANANA CAKE

½ c. shortening
2 c. sifted cake flour
1 tsp. baking powder
1 tsp. soda
1 ⅓ c. sugar
¾ tsp. salt
½ c. buttermilk
1 c. mashed fully ripe bananas
2 eggs
½ c. nuts, chopped
1 tsp. vanilla

Stir shortening to soften. Sift together dry ingredients; sift dry mixture into creamed mixture. Add 1/4 cup buttermilk and bananas; mix until dampened. Beat 2 minutes. Add eggs, nuts and remaining milk with vanilla to mixture. Beat 1 minute. Turn out batter into 8 or 9-inch pans. Bake at 375 degrees 25 minutes or until done. Frost with Banana Cream Frosting.

BANANA CREAM FROSTING:

⅓ c. butter
⅓ c. mashed bananas
3 c. sifted powdered sugar
½ tsp. vanilla flavoring

Stir butter until soft and creamy. Add bananas; beat until smooth. Mix in powdered sugar, 1 cup at a time. Add flavoring. Spread frosting over banana cake.

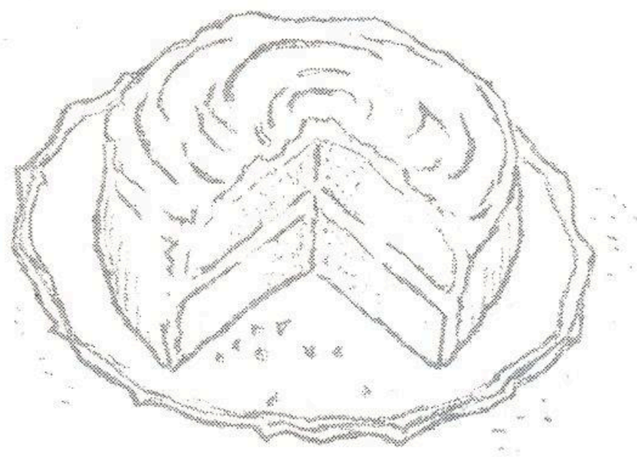
Mrs. Glen Setser, Home Ec. Chm.
Columbus Grange No. 2174
Columbus, Ind.

BANANA CAKE

1 ½ c. sugar
½ c. shortening
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
¼ tsp.. salt
4 tbsp. sour milk
1 c. mashed bananas
1 c. walnuts meats (opt.)

Cream sugar and shortening. Add eggs and vanilla; blend well. Sift dry ingredients together; add alternately with sour milk to creamed mixture. Blend well. Add bananas; mix well. Add nuts. Pour batter into well-greased and floured angel food cake pan or two 9-inch layer cake pans. Bake in preheated 325-degree oven in angel food pan 1 hour to 1 hour and 30 minutes or in layer pans at 350 degrees for 30 to 35 minutes. Yield: 12-16 servings.

Betty M. Nuzum, Ceres
Happy Valley Grange No. 720
Anderson, Cal.
Ada Cox, Home Ec. Chm.
Norway Grange No. 45
Norway, Me.



BONANZA BANANA CAKE

1 ½ c. sugar
⅔ c. butter or margarine, creamed
2 eggs
1 c. bananas, mashed smooth
1 tsp. soda
4 tbsp. sour milk or 3 tbsp. milk, mixed with 1 tbsp. vinegar
1 ½ c. flour
¼ tsp. salt
1 tsp. vanilla

Combine first four ingredients in mixing bowl. Add soda to milk; blend into first mixture. Add remaining ingredients to mixture. Beat at medium speed of mixer for 3 minutes. Bake at 350 degrees 40 minutes, in two layers or in 9 x 14-inch pan.

FROSTING:

2 egg whites, beaten until stiff
1 ½ c. powdered sugar, packed
4 tbsp. butter or margarine
2 egg yolks
1 tsp. vanilla

Combine egg whites and 3/4 cup powdered sugar in mixing bowl; mix well. In another bowl combine butter and powdered sugar, adding egg yolks; cream well. Stir in vanilla. Fold butter mixture into egg white mixture. Spread frosting over cake. Yield: 12 servings.
PERSONAL NOTE: This recipe is over 100 years old.

Mrs. Leona Longley, Master
Roache Grange #526
Watsonville, Cal.

Banana, Black Walnut Cakes

BANANA CAKE

⅔ c. shortening
1 ⅔ c. sugar
2 eggs
⅔ c. sour milk
3 or more or 1 c. bananas
2 ½ c. sifted flour
1 ¼ tsp. baking powder
1 ¼ tsp. soda
¼ tsp. salt
1 c. nuts (opt.)

Cream shortening and sugar together. Add eggs; beat well. Add sour milk; stir. Mash bananas. Sift dry ingredients together; add with bananas to creamed mixture. Add chopped nutmeats. Pour batter into greased 8 x 12 x 2-inch pan. Bake 35 minutes in 350-degree oven.

Mrs. Vernon Calvert, Master's Wife
Emden Grange
Shelbyville, Mo.

YUM-YUM CAKE

2 c. brown sugar
2 c. hot water
2 tbsp. lard
1 tsp. salt
1 pkg. raisins
1 tsp. cinnamon
1 tsp. cloves
3 c. flour
1 tsp. soda
1 c. black walnuts

Boil the first seven ingredients for 5 minutes. Cool. Add flour and soda, then black walnuts. Bake at 325 degrees for 1 hour. Yield: 12 servings.

Mrs. Charles R. Powell, Lecturer
Henlopen Grange No. 20
Lewes, Del.

WALNUT DELIGHT CAKE

3 c. flour
2 tsp. baking powder
¾ tsp. salt
1 ¼ c. shortening
2 c. sugar
4 unbeaten eggs
2 tsp. vanilla extract
½ tsp. almond extract
1 c. milk
½ c. chopped walnuts
½ c. ground walnuts

Sift flour, baking powder and salt. Cream shortening. Add sugar; cream well. Blend in eggs, one at a time, beating well after each. Add extracts. Add dry ingredients alternately with milk to creamed mixture, beginning and ending with dry ingredients. Stir in nuts. Grease and flour two 9-inch pans. Pour batter into prepared pans and six cupcake cups in muffin tin. Bake at 350 degrees for 30 to 35 minutes. Turn cake out of pans. Cool. Spread with Walnut Cream Frosting.

WALNUT CREAM FROSTING:

¼ c. butter
1 lb. sifted confectioners' sugar
1 tsp. vanilla extract
4 to 5 tbsp. milk
½ tsp. almond extract
⅓ c. finely chopped nuts

Cream butter. Add next four ingredients; beat at high speed of mixer. Stir in nuts. Spread frosting on cooled cake. Yield: Frosting for one two-layer cake.

Mrs. Frank Blaskovich, Sec.
Goodwill Grange No. 499
Colliers, W. Va.

BLACK WALNUT CAKE

½ c. butter or shortening
2 c. sugar
2 eggs
1 tsp. vanilla
1 c. milk
3 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 c. chopped black walnuts

Cream together butter and sugar. Add eggs; beat at high speed of mixer for 5 minutes. Add vanilla to milk. Sift dry ingredients together; add alternately with milk to creamed mixture. Blend carefully. Fold in nuts. Pour batter into tube pan. Bake 1 hour in 350-degree oven.

Doris J. Coverdale, Home Ec. Chm.
Cannon Grange No. 65
Bridgeville, Del.

BLACK WALNUT QUEEN CAKE

4 egg whites or ½ cup
1 ½ c. sugar
2 ¼ c. flour
3 ¼ tsp. baking powder
1 tsp. salt
½ c. shortening
1 c. milk
½ tsp. vanilla extract

Beat egg whites until stiff but not dry, gradually adding 1/4 cup sugar while beating. Sift together remaining dry ingredients into bowl. Add shortening, milk and extract; beat 3 minutes or until batter is well blended. Fold egg whites gently but thoroughly into batter. Pour batter into two well-greased and floured 9-inch round layer pans. Bake 25 to 30 minutes in 350-degree oven. Cool. Frost with Black Walnut Frosting.

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BLACK WALNUT FROSTING:

1 ½ c. sugar
½ c. milk
½ c. cream
1 c. black walnuts

Mix sugar, milk and cream in saucepan. Stir constantly while cooking over medium heat, until mixture forms a soft ball when dropped into cold water. Cool. Add black walnuts. Beat. Spread frosting on cooled cake. Yield: 12 servings.

Lucile Combes, Master
Lucky Grange No. 1962
Waverly, Kan.

WALNUT CAKE

2 ½ c. cake flour
1 ⅔ c. sugar
⅔ c. shortening
1 tsp. salt
1 ¼ c. milk
4 ½ tsp. baking powder
5 egg whites
1 tsp. vanilla
1 c. black walnuts, chopped

Measure first four ingredients and 3/4 cup milk into mixing bowl. Beat at medium speed of mixer for 2 minutes. Stir in baking powder. Add remaining ingredients; beat at medium speed for 2 minutes. Pour batter into two greased and floured 9-inch layer cake pans. Bake at 350 degrees for 30 minutes.

Mrs. Jack Lakin, Home Ec. Com.
Jefferson Grange No. 167
Jefferson, Md.

BLACK WALNUT CAKE

1 ½ c. sifted cake flour
2 tsp. baking powder
⅓ c. shortening
1 c. brown sugar
2 eggs, separated
1 tsp. vanilla extract
½ c. cold coffee
1 c. chopped walnut meats

Sift flour and baking powder together three times. Cream shortening. Add brown sugar slowly; cream until fluffy. Add egg yolks and vanilla extract; beat well. Add coffee alternately with flour to creamed mixture, beating well after each addition. Add nutmeats. Fold in stiffly beaten egg whites. Bake in well-greased loaf pan at 350 degrees 30 to 40 minutes.

Irene Mustizer
Adams Center Grange
Adams Center, N. Y.

BLUEBERRY CAKE

¼ c. shortening or cooking oil
1 c. sugar
1 well-beaten egg
1 tsp. cinnamon
¼ tsp. nutmeg
1 ½ c. flour
1 ½ tsp. baking powder
½ c. milk
1 c. blueberries

Cream shortening and sugar; add beaten egg. Sift dry ingredients together and add alternately with milk. Fold in slightly floured blueberries. Pour into cake pan. Sprinkle additional sugar on top before baking. Bake at 350 degrees for 30 to 35 minutes.

Mrs. Gladys Johnston, Home Ec. Chm.
Bunker Hill Grange No. 554
Newcastle, Me.

BURNT SUGAR CAKE

1 ½ c. sugar
¾ c. water
2 eggs
¾ c. shortening
2 ½ c. all-purpose flour
1 tsp. baking powder
1 tsp. soda
1 c. milk
2 tsp. vanilla

Brown 1/2 cup sugar in heavy pan until dark brown; pour water over the burnt sugar making a thick syrup. Then set aside to cool. Cream sugar, eggs and shortening well, 3 minutes with electric mixer or 4 minutes on rotary beater. Add flour with baking powder and soda alternately with milk; cream well after each addition. Add burnt sugar liquid and mix well. Add vanilla and mix well. Bake in two well-greased and floured 9-inch pans in preheated oven at 350 degrees for 30 minutes. Frost with favorite frosting while still slightly warm.

Mrs. John Pearman, Jr., Sec.
Price's Fork Grange No. 786
Blacksburg, Va.

BUTTER CRUMSHUS CAKE

¼ c. butter
½ c. flour
½ c. brown sugar
2 c. flour
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
½ c. butter
1 8-oz. pkg. cream cheese
1 ½ c. sugar
2 unbeaten eggs
1 tsp. vanilla
½ c. milk

(Continued on next page)

Cut 1/4 cup butter into flour and brown sugar; set aside. Sift flour, baking powder, soda and salt. Cream 1/2 cup butter with cream cheese; gradually add sugar. Blend in eggs and vanilla; beat well. Add milk alternately with dry ingredients; blend well after each addition. Pour into 13 x 9-inch pan; sprinkle crumb mixture on top. Add 1/2 cup chopped nuts over top, if desired. Bake at 350 degrees 30 to 40 minutes.

Janette Perry, Master
Penobscot View Grange No. 388
Rockland, Me.

BROWN MERINGUE CAKE

½ c. butter or Spry
⅔ c. sugar
2 egg yolks
1 ½ c. sifted cake flour
2 tsp. baking powder
½ tsp. salt
½ c. milk
1 tsp. vanilla
2 egg whites
1 ½ c. brown sugar

Cream butter and sugar; stir in egg yolks. Beat until light and fluffy. Add baking powder, flour and salt together and add alternately with milk. Add vanilla and pour into greased 9 x 13-inch pan. Batter will be stiff. Beat egg whites stiff, but not dry and gradually beat in brown sugar. Put on top of batter. Bake in 350-degree oven for 45 minutes. Yield: 20 servings.

Mable L. Bagley, Home Ec. Chm.
Beverly No. 306
Beverly, Mass.

BUTTER CAKE

½ c. plus 2 tbsp. butter
2 c. sugar
4 eggs, separated
3 c. flour
2 tsp. baking powder
1 tsp. salt
½ c. milk
½ c. water
1 tsp. vanilla
Powdered sugar

Cream butter until light in color. Add sugar and egg yolks; beat well. Sift flour, baking powder and salt together. Add milk and water together. Add alternately to sugar mixture. Then beat egg whites stiff. Fold into batter with vanilla. Pour into well-greased tube cake tin. Bake 45 minutes in 350-degree oven. Top with powdered sugar. Yield: 18 servings.

Mrs. Kathryn B. Davis, Home Ec. Chm.
Central Grange No. 61
St. Georges, Del.

BUTTERNUT CAKE

1 c. sugar
3 tbsp. butter
2 eggs, separated
1 ½ c. pastry flour
1 tsp. cream of tartar
½ tsp. soda
½ c. sweet milk
¾ c. chopped butternuts
1 tsp. vanilla

Cream together sugar and butter; add beaten egg yolks. Sift dry ingredients 3 times; add alternately with milk to creamed mixture. Fold in stiffly beaten egg whites, butternuts and vanilla. Bake in loaf pan in 375-degree oven until cake tests done. Yield: 14 servings.

Ruth Douglas, Master's Wife
Bartonsville Grange Inc. No. 481
Chester, Vt.

CARROT CAKE

2 c. sugar
1 ½ c. Wesson oil
4 whole eggs
3 c. raw grated carrots
2 c. flour
2 tsp. baking powder
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt

Mix sugar and Wesson oil thoroughly. Add egg, one at a time and beat well. Add carrots. Add dry ingredients to mixture and beat 3 minutes. Bake in 3 layers for 35 minutes in 350-degree oven.

ICING:

1 8-oz. pkg. cream cheese
½ stick butter or margarine
2 tsp. vanilla
1 box confectioners' sugar

Combine cream cheese, butter, vanilla and confectioners' sugar. Mix well and spread on cake. Yield: 16 servings.

Mrs. Naomi Galliher, Home Ec. Chm.
North Elk Run Grange No. 913
Mansfield, Pa.

CARROT CAKE

3 c. sugar
1 ½ c. Wesson oil
4 eggs
2 c. self-rising flour
3 c. shredded carrots
1 c. walnuts, broken into small pieces
1 tsp. cinnamon
1 ½ tsp. vanilla
½ c. buttermilk
¼ c. butter or margarine
1 tsp. syrup
½ tsp. soda

(Continued on next page)

Mix 2 cups sugar, oil and eggs until foamy; add flour, carrots, nuts, cinnamon and 1 teaspoon vanilla. Mix and put in a tube baking pan. Mix remaining ingredients; boil 3 to 5 minutes. Pour over cake mixture in tube pan. Bake for 1 hour in oven heated to 350 degrees; then turn off oven and let the cake set in the oven for 10 more minutes. Take out, cool and serve. Yield: 20 servings.

Mrs. Gerald McPeake, Lecturer
Midland Grange No. 27
Georgetown, Del.

CARROT CAKE

- 2 c. raw carrots, grated
- 2 c. sugar
- 1 c. oil
- 3 eggs
- 1 sm. can crushed pineapple with juice
- 3 tsp. vanilla
- 3 c. flour
- 2 tsp. baking powder
- ½ tsp. salt
- 1 tsp. baking soda
- 3 tsp. cinnamon
- 1 c. chopped nuts

Blend first seven ingredients; mix in remaining ingredients. Pour in greased tube pan. Bake at 350 degrees for 1 hour and 30 minutes.

Annie Rioux, Master
Riverview Grange No. 449
Lisbon Falls, Me.

CARROT CAKE AND FROSTING

- 1 ½ c. salad oil
- 4 eggs
- 2 c. sugar
- 2 c. grated carrots
- 1 c. crushed pineapple with juice
- 1 c. ground or chopped nuts
- 2 ½ c. flour
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. soda
- ½ tsp. salt

Blend oil, eggs and sugar; stir in carrots, pineapple, nuts and dry ingredients. Turn into 9 x 13-inch cake pan. Bake at 350 degrees for 1 hour.

FROSTING:

- 1 tsp. vanilla
- ½ cube butter
- 3 or 4 oz. cream cheese
- ½ box powdered sugar

Blend all ingredients. Spread on cake. Yield: 16 servings.

Mrs. Jack Hartman, Master's Wife
Central Grange No. 626
Fresno, Cal.

CARROT CAKE

- 2 c. flour
- 2 tsp. soda
- 1 tsp. salt
- 2 c. sugar
- 1 tsp. cinnamon
- 1 ¼ c. cooking oil
- 4 eggs
- 2 c. carrots, grated fine
- 1 sm. can pineapple, crushed

Mix dry ingredients in large bowl; beat in oil. Beat in an egg at a time. Mix in carrots and pineapple. Pour in three 9-inch cake pans which have been slightly greased and floured. Bake in 350-degree oven for about 30 minutes or until cake springs back when lightly touched. Remove from pans. Cool on rack. Frost with the following frosting.

FROSTING:

- 1 8-oz. pkg. cream cheese
- 1 stick butter or margarine
- 1 box powdered sugar
- 1 4-oz. pkg. coconut
- 1 c. nuts, chopped

Blend first three ingredients; stir in coconut and nuts. Yield: 18-20 servings.

Audrey M. Frankford, Past Home Ec. Chm.
Clear Lake Grange No. 680
Lakeport, Cal.

PINEAPPLE CARROT CAKE

- 2 c. flour
- 2 tsp. baking powder
- 1 ½ tsp. soda
- 1 tsp. salt
- 2 tsp. cinnamon
- 2 c. sugar
- 4 eggs
- 1 ½ c. cooking oil
- 2 c. grated carrots
- 1 sm. can crushed pineapple
- ¾ c. chopped nuts

Sift dry ingredients. Beat eggs and add oil, mixing well. Gradually add dry ingredients. Add carrots, pineapple and nuts. Pour in three 9-inch layers or two 9 x 13 x 2 1/2-inch pans. Bake at 325 degrees for 30 to 35 minutes. Cool. Frost with the following icing.

ICING:

- 2 sticks oleo or butter
- ½ c. cream or canned milk
- 1 ½ c. sugar
- 2 tsp. vanilla
- 2 c. pecans
- 2 c. coconut

Mix butter, cream and sugar and bring to a boil. Stir in vanilla, pecans and coconut.

Mrs. Frank Knight, First Lady
Texas State Grange
San Antonio, Tex.

PINEAPPLE-CARROT CAKE

3 c. flour
2 c. sugar
2 tsp. soda
1 to 2 tsp. cinnamon
½ to 1 tsp. salt
2 c. grated carrots
1 can crushed pineapple, undrained
3 eggs
2 tsp. vanilla
1 ½ c. oil
½ c. chopped nuts or more

Mix all dry ingredients; add to carrots, pineapple, eggs, vanilla and oil. Mix well. Stir in nuts. Pour in greased and floured tube pan. Bake for 1 hour to 1 hour and 15 minutes at 350 to 375 degrees. This cake keeps well.

Mrs. Inez Bramhall, Master's Wife
Prospect Grange No. 144
Prospect, Conn.
Mrs. Helen Bousquet, Master
Middlebury Grange No. 139
Oakville, Conn.
Mrs. Guy Sayman, Home Ec. Chm.
Spencer Grange No. 1110
Spencer, N. Y.

CARROT CAKE

2 c. sifted flour
2 tsp. cinnamon
2 tsp. baking soda
½ to 1 tsp. salt
4 eggs
2 c. sugar
1 ½ c. vegetable oil
2 ½ to 3 c. packed grated carrots
½ c. coconut

Cream oil and sugar; beat in an egg at a time. Add vanilla. Combine dry ingredients. Add alternately with grated carrots and coconut to the sugar and oil mixture. Pour in two or three layer cake pans. Bake at 350 degrees for 35 minutes. Remove from pans and cool. Frost with the following icing.

ICING:

1 stick butter
1 8-oz. pkg. cream cheese
1 box powdered sugar
1 to 2 tsp. vanilla
1 c. chopped nuts (opt.)

Blend the first four ingredients well; stir in nuts.

Mrs. Amy F. Voges, Master's Wife
Converse, Grange No. 1528
Converse, Tex.
Mrs. George Rieke, Home Ec. Chm.
Murray Grange No. 424
Murray, Neb.
Mrs. Eileen Bowles
Great Falls Grange
Great Falls, Va.

TWENTY-FOUR KARAT CAKE

3 slightly beaten eggs
1 c. grated carrots
2 c. sugar
1 c. salad oil
1 c. crushed pineapple, drained
1 c. chopped nuts
2 c. flour
1 tsp. soda
2 tsp. baking powder
1 tsp. salt
2 tsp. cinnamon
1 tsp. vanilla
1 c. coconut

Mix first six ingredients until creamy. Add dry ingredients; stir until smooth. Stir in vanilla and coconut. Pour in 9 x 13-inch pan. Bake at 350 degrees for 45 minutes or until done. Cover with the following topping or orange glaze.

TOPPING:

2 tbsp. melted butter or margarine
½ c. brown sugar
⅓ c. light cream
1 c. coconut
½ c. chopped nuts

Blend all ingredients; spread over cake. Broil for 2 or 3 minutes until topping is caramelized. Yield: 15 servings.

Louise Jones
Los Alamos Grange No. 647
Santa Maria, Cal.
Mrs. Murel Sautter, Service and Hosp. Chm.
Moravia Grange
Moravia, N. Y.

CHERRY UPSIDE-DOWN CAKE

½ c. plus ⅔ c. sugar
2 ½ tbsp. cornstarch
1 No. 2 can sour red cherries, reserve juice
⅓ c. shortening
1 egg
½ c. All-Bran
1 tsp. grated orange rind
1 ¾ c. flour
½ tsp. salt
2 tsp. baking powder
¼ tsp. soda
½ c. milk
½ c. orange juice

Mix 2/3 cup sugar and cornstarch; add cherry juice. Cook until clear; add cherries. Pour into 9 x 2-inch square pan. Cream shortening and remaining sugar. Add egg and beat. Add All-Bran and orange rind. Add sifted dry ingredients alternately with liquids. Pour over cherries in pan. Bake 40 minutes at 375 degrees. Yield: 9 servings.

Mrs. James Borders, Home Ec. Chm.
Jewell Grange No. 876
Jewell, Ore.

LOVE LIGHT CHIFFON CAKE

2 eggs, separated
1 ½ c. sugar
2 ¼ c. sifted cake flour
1 tsp. salt
3 tsp. double action baking powder
⅓ c. Wesson oil
1 c. milk
1 ½ tsp. flavoring

Heat oven to 350 degrees. Grease and dust with flour two 8 or 9-inch round cake pans or 13 x 9 x 1 1/2-inch oblong pan. Beat egg whites until frothy; gradually beat in 1/2 cup sugar. Continue beating until very stiff and glossy. In another bowl sift remaining sugar, flour, salt and baking powder. Add oil, half of milk and flavoring; beat 1 minute at medium speed on mixer. Scrape sides and bottom of bowl. Add remaining milk and egg yolks; beat 1 more minute. Fold in meringue from egg whites. Pour into prepared pans. Bake layers 25 to 30 minutes, oblong 35 to 40 minutes. Frost with favorite icing.

Edna Johnston, Home Ec. Chm.
Ferdinand Grange No. 357
Ferdinand, Idaho

PINK MINT CHIFFON CAKE

1 c. sifted flour
¾ c. sugar
1 ½ tsp. baking powder
½ tsp. salt
¼ c. Wesson oil
3 unbeaten egg yolks
¼ c. plus 2 tbsp. water
½ tsp. peppermint extract
½ c. egg whites
¼ tsp. cream of tartar
¼ tsp. red coloring

In a bowl, mix first four ingredients. Make a well and add oil, egg yolks, water and extract. Beat until smooth. In another bowl, beat egg whites and cream of tartar until very stiff. Pour flour mixture gradually over beaten whites, folding in with rubber spatula until just blended. With a few strokes, add red coloring. Bake in tube pan 50 to 55 minutes at 325 degrees.

PINK ICING:

1 egg white
¾ c. sugar
Dash of salt
⅛ tsp. cream of tartar
2 ½ tbsp. water
½ tsp. vanilla
1 drop red coloring

Combine first five ingredients in double boiler over boiling water. Beat with rotary beater 7 minutes until frosting peaks. Add vanilla and coloring. Yield: 12-16 servings.

Mrs. Edith Lamb, Pomona
Wheatland Grange
Hudson, Mich.

COCONUT CHIFFON CAKE

2 c. sifted flour
1 ½ c. sugar
3 tsp. baking powder
1 tsp. salt
½ c. cooking oil
7 unbeaten egg yolks
¾ c. cold water
1 tsp. vanilla
1 tsp. almond extract
1 c. egg whites
½ tsp. cream of tartar
¾ c. shredded coconut

Sift together into mixing bowl flour, sugar, baking powder and salt. Make a well in center and add in order oil, egg yolks, water, vanilla and almond extract. Beat with spoon until smooth. Measure into large mixing bowl the egg whites and cream of tartar. Beat until whites form very stiff peaks. Do not underbeat. Pour egg yolk mixture gradually over beaten egg whites, gently folding with rubber scraper just until blended. Do not stir. Fold in coconut. Pour into ungreased 10-inch tube pan immediately. Bake at 325 degrees for 55 minutes, then at 350 degrees for 10 to 15 minutes. If 13 x 9 1/2 x 2-inch oblong pan is used, bake at 350 degrees for 45 to 50 minutes or until top springs back when lightly touched. Immediately when removed from oven, invert tube pan to cool. Yield: 15 servings.

Mrs. Ethyl Rinehart, Master
Washington Grange No. 2240
Grove City, O.

ROYAL HAWAIIAN CHIFFON CAKE

2 c. sifted flour
1 ½ c. sugar
3 tsp. baking powder
1 tsp. salt
½ c. cooking oil
7 egg yolks, unbeaten
¾ c. cold water
2 tsp. vanilla
2 tsp. grated lemon rind
1 c. egg whites
½ tsp. cream of tartar

Sift first four ingredients together in mixing bowl. Make a well and add the next five ingredients in order. Beat with a spoon until smooth. Measure egg whites into large mixing bowl with cream of tartar. Whip together until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped whites, gently folding with rubber scraper. Pour into ungreased 10-inch tube pan. Bake at 325 degrees for 55 minutes, then at 350 degrees for 10 to 15 minutes.

ICING:

2 tbsp. shortening
1 tbsp. butter
¼ tsp. salt
3 c. sifted confectioners' sugar
½ c. drained crushed pineapple

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Cream shortening, butter, salt and 1/2 cup sugar; add alternately with remaining sugar and pineapple. Beat until creamy; pour over cake. Yield: 12 servings.

Mrs. Herbert B. Taylor, Lady Asst. Steward
White Hall Grange
Winchester, Va.

SPICY CHIFFON CAKE

2 c. flour
1 ½ c. sugar
3 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
½ tsp. cloves
½ c. cooking oil
7 unbeaten egg yolks
¾ c. cold water
7 egg whites
½ tsp. cream of tartar

Measure and sift together into mixing bowl all dry ingredients. Make a well and add cooking oil, yolks and cold water. Beat until smooth. Measure into large mixing bowl egg whites and cream of tartar. Whip until whites form very stiff peaks. Pour egg yolk mixture gradually over whipped egg whites, gently folding with rubber scraper just until blended. Pour into ungreased tube pan. Bake 55 minutes in 325-degree oven, then increase heat to 350 degrees and bake for 10 to 15 minutes or until top springs back when lightly touched. Immediately turn pan upside down, placing tube part over neck of funnel or bottle; let pan hang free of table until cold. Loosen cake from sides and tube with spatula. Yield: 14-16 servings.

Mrs. Berniece Kelley, Home Ec. Chm.
Garden Home Grange No. 407
Indian Hills, Colo.

CRUMB CAKE

2 c. flour
Pinch of salt
1 ½ c. sugar
1 tsp. baking powder
¾ c. butter
2 eggs
¾ c. milk
1 tsp. vanilla

Mix together dry ingredients and butter. Reserve 1/3 cup crumbs for the top of the cake. Add eggs, milk and vanilla. Put in a shallow loaf pan or cupcakes and sprinkle crumbs on top. Bake for 30 minutes in 350-degree oven.

Alice G. Raymond, Master
Sommerville Grange No. 350
Randolph, Mass.

COCONUT CAKE

2 ¼ c. cake flour
1 ½ c. sugar
3 ½ tsp. baking powder
1 tsp. salt
½ c. shortening
1 c. milk
1 tsp. vanilla
4 egg whites
Lemon filling
Seven-Minute frosting
Shredded coconut

Heat oven to 350 degrees. Grease and flour two 8 or 9-inch layer pans. Blend flour, sugar, baking powder and salt. Add shortening, 2/3 cup milk and vanilla. Beat 2 minutes at medium speed. Scrape bowl constantly. Add rest of milk and egg whites. Beat 2 minutes. Pour into pans. Bake 30 to 35 minutes. Fill with Lemon Filling. Frost with Seven-Minute Frosting and sprinkle with coconut.

LEMON FILLING:

½ c. sugar
2 tbsp. cornstarch
Pinch of salt
½ c. water
2 tbsp. butter
1 tbsp. grated lemon peel
½ c. lemon juice
Yellow food coloring

Mix sugar, cornstarch and salt in saucepan. Gradually stir in water. Cook, stirring constantly, until thickens and boils. Boil and stir 1 minute. Remove from heat. Blend in butter, grated lemon peel, lemon juice and a little yellow food coloring. Cool thoroughly. Yield: 16 servings.

Mrs. Richard G. Brouillette, Master's Wife
Sheldon Grange No. 510
Sheldon, Vt.

CREAM VELVET CAKE

1 ¼ c. sifted cake flour
¾ c. sugar
2 tsp. baking powder
¾ tsp. salt
¼ c. salad oil
½ c. cold water
2 egg yolks
1 tsp. vanilla
½ tsp. lemon extract
2 egg whites
⅛ tsp. cream of tartar

Sift together flour, sugar, baking powder and salt. Add cooking oil, water, egg yolks, vanilla and lemon extract; beat well. In another bowl, put egg whites and cream of tartar; beat until forms peaks. Fold this mixture into batter. Bake in 8-inch square pan at 350 degrees for 40 to 45 minutes.

Donna J. Barrows, Master
Hawks Mountain Grange No. 499
Perkinsville, Vt.

BLACK BOTTOM CUPCAKES

1 8-oz. pkg. cream cheese
1 egg
2 ⅓ c. sugar
1 ½ tsp. salt
1 6 to 8-oz. pkg. chocolate chips
3 c. flour
½ c. cocoa
2 tsp. soda
2 c. water
2 tbsp. vinegar
⅔ c. salad oil

Cream together cream cheese, egg, 1/3 cup sugar, 1/2 teaspoon salt and chocolate chips. Set aside. Sift flour with remaining dry ingredients. Add alternately with water, vinegar and salad oil. Fill cupcake cups one-third full with batter. Top with a heaping teaspoon of the cheese mixture. Bake at 350 degrees for 25 minutes. Yield: 30 cupcakes.

Mrs. Don McKeown, Master
Clark Grange
Moberly, Mo.

CHOCOLATE CHIP CUPCAKES

2 c. sifted flour
1 tsp. baking powder
½ tsp. soda
1 tsp. salt
½ c. shortening
½ c. white sugar
½ c. brown sugar
2 eggs
½ c. crushed pineapple
½ c. water
1 tsp. vanilla
1 7-oz. pkg. semisweet chocolate bits

Sift flour, baking powder, soda and salt together. Cream shortening; gradually add white and brown sugar. Cream well. Blend in eggs, one at a time. Add crushed pineapple. Add water alternately with flour mixture. Add vanilla and chocolate bits. Bake in cupcake pans in 350-degree oven 20 to 25 minutes. Yield: 18 servings.

Phyllis Gleason, Color Bearer
Adams Grange No. 391
Adams, N. Y.

DATE-NUT CUPCAKES

1 c. sugar
½ c. shortening
1 egg
1 tsp. salt
1 tsp. vanilla (opt.)
1 ½ c. flour
1 tsp. soda
1 c. boiling water
1 pkg. or 1 cup pitted dates, chopped
½ c. chopped nuts

Cream together sugar, shortening and egg. Add salt and vanilla. Combine flour and soda. Pour boiling water over dates. Add dates to cream mixture and mix alternately with flour. Stir in nuts. Bake in buttered or floured tins at 350 degrees about 20 minutes. Yield: 12-18 servings.

Mary E. Roser, Home Ec. Chm.
Ricard Grange No. 993
Altman, N. Y.
Ruth Linscott, Flora
Bayside Grange No. 476
Ellsworth, Me.

MY FAVORITE CUPCAKES

¼ c. butter
¾ c. sugar
1 egg
1 c. seedless raisins
½ c. juice from cooked raisins
1 tsp. soda
1 ½ c. flour
¼ tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
¾ c. chopped nuts

Cream together butter and sugar. Add slightly beaten egg. Boil raisins in sufficient water to cover, a few minutes or until soft. Add the 1/2 cup of cooled juice, raisins and soda to butter-sugar mixture. Sift together flour, salt and spices and add to above mixture. Add nuts. Pour into greased muffin tins. Bake at 350 degrees until test shows they are done. Yield: 10-12 servings.

Lens Stellmacher, Ceres
Callamette Grange No. 543
Albany, Ore.

NEVER-FAIL CHOCOLATE CUPCAKES

1 ½ c. sifted flour
1 tsp. soda
½ tsp. salt
½ c. cocoa
1 c. sugar
1 egg, unbeaten
½ c. shortening
½ c. sour milk
1 tsp. vanilla
½ c. hot water

Sift dry ingredients. Add the remaining ingredients. Beat vigorously until well mixed. Bake at 375 degrees for 20 minutes. Yield: 18 servings.

Ruby B. Jones, Lady Asst. Steward
Kincaid Grange No. 1482
Kincaid, Kan.

PINEAPPLE TEA CAKES

2 c. sifted flour
1 tsp. baking powder
½ tsp. soda
1 tsp. salt
½ c. shortening
½ c. white sugar
½ c. brown sugar
2 eggs
½ c. sweetened pineapple
½ c. water
1 tsp. vanilla
1 6-oz. pkg. chocolate bits

Sift flour, baking powder, soda and salt. Cream shortening; add gradually sugars, creaming well. Blend in an egg at a time. Beat 1 minute. Add pineapple. Measure water and add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. Add vanilla and chocolate bits. Divide batter into medium cupcake pans that have been well greased or lined with paper baking cups. Fill one-third to one-half full. Bake at 350 degrees for 20 to 25 minutes. Cool and frost with plain butter frosting or add a little crushed pineapple in place of the milk that is called for in frosting recipe.

Mrs. Carl Cheeseman, Home Ec. Chm.
Woodstown Grange No. 9
Woodstown, N. J.

DAFFODIL CAKE

WHITE PART:

5 egg whites
¼ tsp. salt
½ tsp. cream of tartar
¾ c. sugar
½ c. flour
¼ tsp. almond extract
¼ tsp. vanilla

Beat egg whites, salt and cream of tartar until stiff. Add sugar while beating. Fold in flour. Add extracts. Pour egg white mixture into ungreased tube pan.

YELLOW PART:

5 egg yolks
¾ c. sugar
¼ c. hot water
½ tsp. vanilla
¾ c. flour
1 tsp. baking powder

Beat egg yolks until light. Add sugar, hot water and vanilla. Stir in flour and baking powder. Pour egg yolk mixture over the egg white mixture. Bake at 325 degrees for 60 minutes. Yield: 8 servings.

Barbara W. Urbanec, Master
Hillstown Grange No. 87
East Hartford, Conn.

CUSTARD CAKE

2 c. sugar
2 eggs
2 c. flour
2 tsp. baking powder
½ c. thick sweet cream
1 c. milk
½ tsp. salt
1 tsp. vanilla

Cream sugar and cream together. Add eggs; beat well. Add flour, baking powder, salt, milk and vanilla. Grease and flour two 8-inch round cake pans. Bake at 350 degrees 40 to 45 minutes.

CUSTARD FILLING:

2 tbsp. butter
3 eggs, beaten
5 tbsp. cornstarch
1 c. sugar
1 tbsp. lemon extract
1 c. boiling water

Mix all ingredients together and stir until smooth. Cook on medium heat until thick, stirring frequently. Cool; spread between cake layers. Before serving, dust cake with confectioners' sugar or serve with whipped cream. Yield: 10 servings.

Mrs. Earl Bull, Master's Wife
Fredonia Grange No. I
Fredonia, N. Y.

DAFFODIL CAKE

WHITE PART:

5 egg whites
Pinch of salt
½ tsp. cream of tartar
½ c. sugar
½ c. flour
½ tsp. each vanilla and almond extract

Beat egg whites and salt until soft peaks form. Beat in cream of tartar. Sift sugar and flour several times and fold in. Add extracts. Pour into ungreased tube pan.

YELLOW PART:

5 egg yolks
2 tbsp. cold water
½ c. sugar
½ c. flour
1 tbsp. cornstarch
1 tsp. baking powder
1 tsp. vanilla

Beat egg yolks and water until thick. Beat in sugar. Sift together flour, cornstarch and baking powder. Beat with yolks and add vanilla. Pour over white batter in pan. Bake for 50 minutes at 350 degrees.

Dorothy A. Robinson, Sec.
Sharon Grange No. 422
Sharon, Vt.

DATE CAKE

1 pkg. dates
1 c. hot water
1 tsp. soda
1 c. walnuts
1 ½ c. cake flour
1 tsp. baking powder
2 tbsp. butter
1 ¾ c. sugar
½ tsp. salt
1 egg
⅔ c. water

Combine 1/2 package dates, hot water and soda; cool. Add 1/2 cup nuts, cake flour and baking powder; mix well. Cream butter and 1 cup sugar; add salt and egg. Combine with first mixture. Pour in 9-inch square pan. Bake for 25 minutes in 350-degree oven. Combine remaining ingredients; cook until syrupy. Spread on cake while still hot.

Mrs. Mary Ellen Miller, Master's Wife
Ashland Grange No. 386
Ashland, Neb.

DATE-NUT CAKE

1 c. cut-up dates
½ c. water
¾ c. shortening
¾ c. sugar
2 eggs, beaten
2 ¼ c. sifted flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
½ tsp. nutmeg
⅔ c. sour milk
1 tsp. vanilla
½ c. chopped nuts

Heat oven to 350 degrees. Cook dates in water until thick and smooth. Cool. Cream shortening and sugar on low speed on mixer. Add eggs and the cooled date mixture. Mix well. Sift dry ingredients. Add sour milk alternately with dry ingredients. Mix well at low speed. Add vanilla and chopped nuts. Pour batter into 10-inch tube pan. Bake 55 to 60 minutes. No frosting needed.

Gladys Sipes, Treas.
Camas Prairie Grange No. 103
Perma, Mont.

DATE TORTE

1 c. chopped dates
1 c. warm water
1 c. white sugar
1 c. salad dressing
2 c. flour sifted with 1 tbsp. soda
½ c. nuts
¼ c. brown sugar
3 tbsp. evaporated milk

Combine all ingredients except brown sugar and evaporated milk. Pour in pan. Sprinkle with brown sugar and milk. Bake at 350 degrees for 30 minutes.

Mrs. Grover Grigsby, First Lady
Michigan State Grange
Allegan, Mich.

DATE-NUT CAKE

1 c. (heaping) chopped dates
2 tsp. soda
2 c. boiling water
2 eggs, well beaten
2 c. sugar
2 c. flour
1 tsp. vanilla
½ tsp. salt
1 c. chopped nuts

Combine dates, soda and water; let cool. Add 2 eggs. Add remaining ingredients. Pour in 9 x 13-inch pan. Bake for 1 hour at 325 degrees. Yield: 12-16 servings.

Georgia McMillan, Home Ec. Chm.
Dorena Grange No. 835
Cottage Grove, Ore.

MOTHER'S DATE CAKE

1 lb. dates, cut
1 ½ c. boiling water
1 tsp. soda
½ c. shortening
1 ½ c. sugar
2 eggs
1 tsp. vanilla
Pinch of salt
1 ¾ c. sifted flour
1 c. chopped nutmeats

Pour boiling water over dates. Add soda and set aside. Beat together shortening, sugar, eggs, vanilla and salt. Add flour, date mixture and 1 cup chopped nutmeats. Beat well. Bake at 350 degrees for 45 minutes in 13 x 9 1/2-inch loaf pan.

CAKE TOPPING:

2 ½ tbsp. butter
2 ½ tbsp. shortening
2 tbsp. cream
6 tbsp. brown sugar
½ tsp. vanilla
1 c. coconut

Mix together and spread on the cake while it is still hot. Place under broiler and brown lightly. Watch closely to prevent burning.

Mrs. Dorothy Baker, Home Ec. Chm.
Genesee Grange No. 1195
Genesee, Pa.

DATE LOAF CAKE

1 c. hot water
1 c. dates, chopped
¼ c. oleo or shortening
1 c. sugar
½ c. candied cherries
1 egg
1 ½ c. flour
1 tsp. soda
¼ tsp. salt
1 c. chopped nuts
1 tsp. vanilla

Pour hot water over dates and let stand 30 minutes. Cream shortening and sugar; beat in the egg. Add the dates and water, to which the cherries have been added to the creamed sugar mixture. Add flour, soda and salt which have been sifted together. Add nuts and vanilla and mix. Pour into a loaf pan which has been greased. Bake in 350-degree oven for about 1 hour.

Mrs. Clara Deardorf, Master
Rough and Ready Grange No. 795
Rough and Ready, Cal.

DELUXE HICKORY NUT CAKE

¾ c. butter
2 c. sifted powdered sugar
1 c. milk
3 c. sifted cake flour
2 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla
1 c. chopped hickory nuts
5 egg whites

Cream sugar and butter until light and glossy. Add 1/2 cup milk. Sift half of flour with cream of tartar and add. Add remaining milk and soda dissolved in 1 teaspoon warm water. Add vanilla and remaining flour mixed with nuts. Beat egg whites stiff and fold into batter. Pour into two prepared 9-inch layer cake pans. Bake at 350 degrees 25 to 30 minutes or until cake tests done. PERSONAL NOTE: This recipe won first prize at State level and second at district level for Mrs. Dare in the National Grange Baking contest.

Mrs. Harlan C. Dare, Sec.
Iowa State Grange
Grinnell, Ia.

FILBERT CAKE

⅓ c. butter or margarine, room temperature
1 ½ c. firmly packed brown sugar
2 eggs
1 tbsp. grated lemon peel
2 c. sifted cake flour
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 c. dairy sour cream
⅔ c. chopped filberts

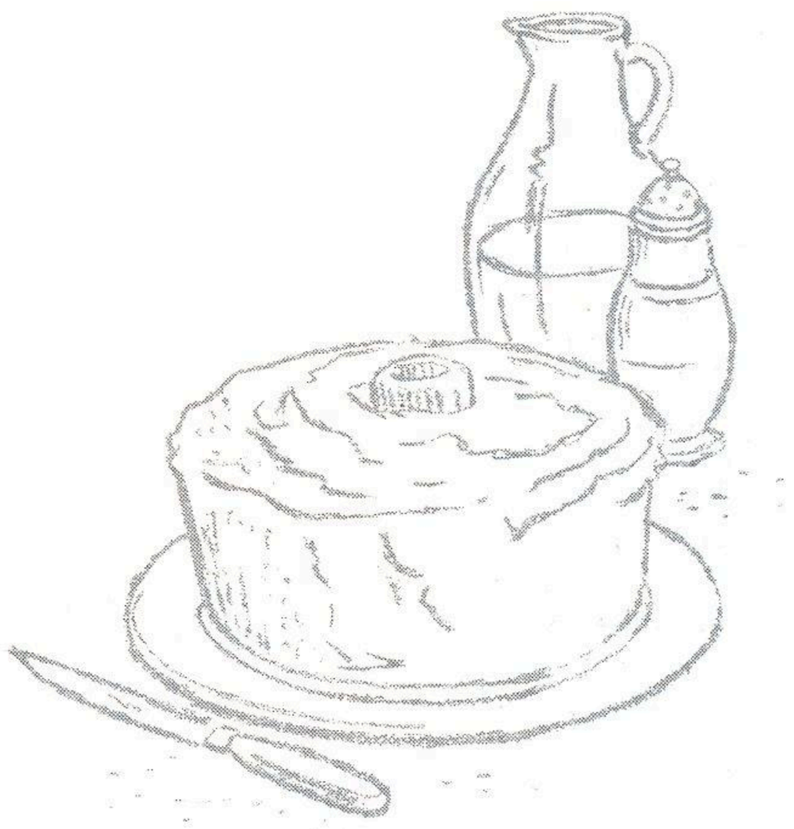
Combine butter with brown sugar, eggs and lemon peel. Beat for two minutes with electric mixer on medium speed. Sift flour with baking powder, soda and salt. Add alternately with sour cream to butter mixture. Beat 2 more minutes. Stir in filberts. Pour batter into two greased and floured 8-inch layer cake pans. Bake in 350-degree oven for 35 to 40 minutes or until cake tests done.

FILBERT FROSTING:

¼ tsp. cream of tartar
1 c. firmly packed brown sugar
2 egg whites
¼ c. water
1 tsp. vanilla

Combine cream of tartar, brown sugar, egg whites and water in top of double boiler. Beat over simmering water until frosting stands in peaks. Add vanilla. If desired, sprinkle sides of frosted cake with chopped filberts.

Mrs. Wenonah V. Wiley, Master
Lacomb Grange No. 907
Lebanon, Ore.



EASTER CAKE

1 ½ c. sugar
¾ c. water
6 eggs, separated
1 ½ c. flour
1 tsp. cream of tartar
½ tsp. salt
1 tsp. flavoring

Boil sugar and water until spins a thread. Pour over beaten egg whites; beat until cool. Add beaten egg yolks. Sift flour, cream of tartar and salt together 6 times. Fold flour mixture into the egg mixture; add flavoring. Bake in 300-degree oven about 45 minutes in ungreased angel food cake pan.

Agnes Earley, Home Ec. Chm.
Beaver Park Grange No. 396
Penrose, Colo.

APPLESAUCE FRUITCAKE

1 c. brown sugar
½ c. shortening
1 ½ c. unsweetened applesauce
2 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 c. raisins
1 ½ c. mixed candied fruit

Put raisins and candied fruit through food chopper. Mix brown sugar and shortening together. Add flour that has been mixed with soda and spices. Mix well. Add applesauce and raisin-fruit mixture. Mix well. Pour in tube pan. Bake at 350 degrees for 1 hour and 15 minutes.

Mrs. Thelma Smodell, Home Ec. Chm.
Saratoga Co. Pomona Grange
Stillwater, N.Y.

ECONOMY FRUITCAKE

2 c. mincemeat
1 c. nuts, chopped
½ c. candied fruit, chopped
½ c. seedless raisins
½ c. melted butter or margarine
1 c. sugar
2 egg yolks, well beaten
1 tsp. vanilla
2 c. flour, sifted
1 tsp. soda, dissolved in 1 tbsp. boiling water
2 egg whites, stiffly beaten

Combine all the ingredients in the order listed. Pour into greased and waxed paper-lined loaf pan. Bake in 325-degree preheated oven for 1 hour and 30 minutes.

Mrs. Gladys True, Home Ec. Chm.
California State Grange
Middletown, Cal.

CANDY FRUITCAKE

1 c. white sugar
1 c. brown sugar
1 c. raisin liquid
1 egg
4 c. flour
1 ½ tsp. cinnamon
½ tsp. cloves
1 tsp. allspice or nutmeg
1 tsp. baking powder
¼ tsp. salt
1 tbsp. soda
1 c. nuts
2 c. orange slices and large jelly beans, cut up
1 box seedless raisins, cooked

Dissolve sugars in raisin liquid; add egg. Add sifted dry ingredients to mixture. Combine nuts, orange slices, jelly beans and raisins. Bake at 250 degrees 2 hours and 30 minutes to 3 hours in angel cake pan. Cake is more moist if covered first 2 hours with aluminium foil.

Mrs. Robert Kidd, Master's Wife
Little Muskingum Grange No. 2621
Marietta, O.

GLORIFIED APPLESAUCE FRUITCAKE

1 ½ c. hot water
1 pkg. mincemeat
1 c. applesauce
1 heaping tsp. soda
1 c. sugar
½ c. shortening
2 tbsp. cooking wine
1 lb. mixed candied fruits and peels
1 c. raisins
1 c. dates, chopped
4 ½ c. flour
3 tsp. cinnamon

Add hot water to mincemeat and applesauce; cook until mincemeat is softened. Add soda to hot mixture. Cream sugar and Crisco and add to sauce mixture. Add wine, candied fruits, raisins and dates. Add flour and cinnamon. Beat thoroughly. Bake in 350-degree oven for 1 hour or until done.

Pauline Duffy, Home Ec. Chm.
Maqunticook Grange No. 423
Camden, Me.

FRUITCAKE

1 c. chopped dates
2 c. pecans
1 c. butter
1 c. sugar
5 eggs
2 c. flour
1 tsp. salt
1 ½ tsp. baking powder
¼ c. unsweetened pineapple juice
8 oz. candied red cherries
8 oz. candied green cherries
8 oz. candied pineapple
1 ½ c. golden raisins
1 c. coconut

Chop dates and pecans into large pieces. Mix butter, sugar and eggs. Add dry ingredients and pineapple juice. Add whole cherries, pineapple, dates, pecans, raisins and coconut. Bake in 10-inch tube pan at 275 degrees for 1 hour or until cake tests done. Yield: 25 servings.

Mrs. Mary B. Core, Master
Spencerville Grange No. 2424
Spencerville, O.

BEST-EVER FRUITCAKE

1 c. pitted whole dates
1 c. golden raisins
1 c. candied red cherries
½ c. chopped candied orange peel
½ c. citron
2 rings candied green pineapple
3 c. whole Brazil nuts
1 8-oz. can shelled walnuts
1 ¼ c. sifted flour
1 ¼ c. sugar
1 tsp. baking powder
½ tsp. salt
6 eggs
2 tbsp. brandy flavoring

Grease a 10-cup round mold or 10-inch angel cake pan. Line bottom with waxed paper and grease. Combine all fruits and nuts in large bowl. Combine flour, sugar, baking powder and salt. Sift over fruit and nut mixture; mix well. Beat eggs with flavoring and pour over mixture; blend thoroughly. Spoon into prepared mold. Press down firmly with hands until nuts and fruits are covered with batter. Bake at 300 degrees for 2 hours or until thin metal skewer inserted near center comes out clean. Cool cake in pan 10 minutes; loosen around edge with knife. Turn out on wire rack and peel off waxed paper. Cool completely. Wrap in foil and store in tightly covered metal container to mellow.

Gwendolyn Niederwerfer, Home Ec. Chm.
Vernon Grange No. 52
Rockville, Conn.

DATE FRUITCAKE

1 pkg. pitted dates
1 ¼ lb. candied cherries
3 slices pineapple, canned
1 ¾ c. flour
4 eggs
1 c. sugar
2 tsp. baking powder
½ tsp. salt
¼ c. fruit juice
1 tsp. vanilla
1 ½ c. walnut halves
½ lb. Brazil nuts

Mix fruit together and dredge with 1/2 cup flour. Beat eggs until creamy. Add sugar; beat together until thick. Gradually add remaining flour, baking powder and salt alternately with fruit juice and vanilla. Gently fold in fruit and nuts. Bake in two 5 x 10-inch loaf pans at 250 to 300 degrees for 2 hours. May use 1 pound mixed candied fruit and one 4-ounce jar maraschino cherries instead of candied cherries; use 1/4 cup pineapple-maraschino cherry juice for fruit juice. Yield: 25 servings.
PERSONAL NOTE: This is my favorite fruitcake that has been in my family for many years.

Mrs. Richard O. Brass, Home Ec. Chm.
Middleton Grange No. 6
Caldwell, Idaho

INEXPENSIVE FRUITCAKE

1 ½ c. raisins
1 ½ c. dates, cut into small pieces
2 c. sugar
2 c. boiling water
5 tbsp. shortening
3 c. all-purpose flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 c. chopped walnuts
1 lb. mixed fruit

In saucepan put raisins, dates, sugar, boiling water and shortening. Simmer on stove for 20 minutes. Cool to lukewarm. Add flour, soda, cinnamon, cloves, salt; mix well. Add chopped nuts and mixed fruit; mix well. Bake in two well-greased and floured bread tins at 325 degrees for 1 hour and 30 minutes.

Mrs. Laura Trombley, Master
Deermont Grange No. 368
Rutland, Vt.

WHITE FRUITCAKE

½ lb. butter
1 c. sugar
5 lge. eggs, well beaten
4 c. shelled pecans
¾ lb. candied cherries
1 lb. candied pineapple
1 ¾ c. flour
½ tsp. baking powder
½ oz. each pure lemon and vanilla extract

Cream butter and sugar until fluffy. Add eggs; beat and blend well. Chop nuts and fruits with 3/4 cup flour. Sift remaining flour and baking powder together. Fold into egg-butter mixture. Add flavoring and mix. Add fruit and nuts. Pour into well-greased paper-lined 8 or 9-inch tube pan. Place in cold oven; bake at 250 degrees for 2 hours and 30 minutes.

Mrs. W. T. Chumney
Terrapin Neck Grange
Mannboro, Va.

LITTLE GREAT CAKE

1 c. butter or margarine
1 c. sugar
5 eggs, separated
2 ½ c. sifted flour
1 tsp. mace
¼ tsp. nutmeg
2 tsp. baking powder
½ tsp. salt
1 c. mixed, diced candied fruits and peels
½ c. golden raisins
2 tbsp. red wine
2 tsp. brandy flavoring

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Cream butter or margarine to consistency of mayonnaise. Add sugar gradually; then add egg yolks. Cream until light and fluffy. Mix and sift flour, spices, baking powder and salt; combine with fruits. Add to sugar mixture. Add wine and brandy flavoring. Beat egg whites stiff; fold into batter. Pour in greased and floured 9-inch tube cake pan. Bake at 325 degrees 1 hour and 15 minutes or until done. Frost and decorate as desired.

Mrs. Elsie LaBonte, Jr. Deputy
North Central Pomona Grange No. 13
Merrow, Conn.

FRUITCAKE

- 2 lb. pitted dates
- 2 cans candied cherries
- 2 cans candied pineapple
- ½ lb. pecans
- 1 lb. Brazil nuts
- 1 tsp. baking powder
- 1 ⅓ c. sugar
- 1 ½ c. flour
- 4 eggs

Line three 1-pound coffee cans with waxed paper; grease paper. Put fruit and nuts in bowl and sprinkle with dry ingredients. Beat eggs and add to mixture; mix well. Bake at 325 degrees for 1 hour and 15 minutes. Let stand about 5 minutes before removing from cans. Yield: 30 servings.

Mrs. Walter Johann, Past State Home Ec. Chm.
Goehner Grange No. 371
Seward, Neb.

BETTY'S DELIGHT

- 1 ½ c. flour
- 1 c. sugar
- 1 tsp. soda
- ¼ tsp. salt
- 1 egg
- 1 No. 2 can fruit cocktail

Sift dry ingredients. Beat egg in separate bowl and add fruit cocktail; mix well. Add dry ingredients mixing well. Pour in greased cake pan. Top with brown sugar and walnuts if desired. Bake at 350 degrees for 40 minutes. Serve with whipped cream or ice cream, if desired.

Mrs. Clara G. Adams, First Lady
New Hampshire State Grange
West Lebanon, N.H.

FRUIT COCKTAIL CAKE

- 1 ½ c. sugar
- 2 c. flour
- 2 eggs
- 2 tsp. soda
- ½ tsp. salt
- ½ c. salad oil or Crisco oil
- 1 No. 303 can fruit cocktail
- Flaked coconut

Mix all ingredients except can of fruit cocktail and coconut. Add can of fruit cocktail. Pour into large greased pan. Sprinkle with coconut. Bake at 350 degrees for 45 minutes.

TOPPING:

- ¾ c. white sugar
- 1 stick margarine
- ½ c. evaporated milk
- ½ c. chopped pecans
- 1 tsp. vanilla

Boil sugar, margarine and milk for 1 minute. Remove from heat; add pecans and vanilla. Pour over cake while both are still hot.

Mrs. Wilmer L. Coughenour, Home Ec. Chm.
Wills Grange No. 1690
Somerset, Pa.

FRUIT COCKTAIL CAKE

- 2 c. flour
- 1 c. white sugar
- 2 tsp. soda
- ½ tsp. salt
- 1 No. 303 can fruit cocktail
- ½ c. brown sugar
- ½ c. nuts, chopped
- ½ c. sugar
- ½ c. canned milk
- ½ c. coconut
- ½ c. oleo

Mix flour, sugar, soda, salt and fruit cocktail; pour into well-greased 10 x 13 x 2-inch pan. Sprinkle brown sugar and nuts over cake batter. Bake 30 minutes at 350 degrees. Boil remaining ingredients for 5 minutes. Pour over cake while hot. Yield: 14 servings.

Wilma M. Cordell, Master
Breen Grange
Hesperus, Colo.

TUTTI-FRUTTI

- 1 c. flour
- 1 c. sugar
- ¼ tsp. salt
- 1 tsp. soda
- 1 egg
- 1 lge. can fruit cocktail
- ½ c. brown sugar
- ½ c. (scant) nuts

Combine flour, sugar, salt and soda; mix. Beat egg; add fruit cocktail. Mix into flour mixture; pour into greased 9 x 13 or 8-inch square cake pan. Sprinkle brown sugar and nuts on top. Bake 35 to 45 minutes at 350 degrees. Serve with whipped cream.

Mrs. Elsie Boorn, Home Ec. Chm.
Bloomington Grange
Moscow, Ia.
Esther M. Hill, Worthy Matron
Quascacunquen Grange No. 236
Byfield, Mass.

FRUIT COCKTAIL CAKE

2 ¼ c. white sugar
2 eggs, well beaten
2 c. flour
2 tsp. soda
½ tsp. salt (opt.)
1 No. 303 can fruit cocktail
½ c. brown sugar
½ c. pecans
1 stick oleo or margarine
⅔ to ¾ c. evaporated milk
1 tsp. vanilla (opt.)
1 c. coconut

Combine first six ingredients using 1 1/2 cups white sugar; pour into pan. Sprinkle brown sugar and nuts on top. Bake at 325 to 350 degrees for 30 minutes or until top springs back when touched. Boil margarine, milk, remaining sugar and vanilla 2 minutes; add coconut. Spread over cake and cool.

Lucille Hays, Sec.-Treas.
Lakenan Grange
Shelbina, Mo.
Mrs. Hazel Williams, Treas.
Altamont Grange No. 1534
Oswego, Kan.

FRUIT COCKTAIL CAKE

1 No. 303 can fruit cocktail
1 ½ c. white sugar
2 whole eggs
2 c. flour
½ tsp. salt
2 tsp. soda
1 c. walnuts, chopped
1 c. brown sugar
1 c. evaporated milk
2 sticks oleo
½ c. coconut (opt.)

Drain syrup from fruit cocktail. Beat together white sugar and eggs. Sift flour, salt and soda; alternate flour and egg mixtures with juice. Beat with mixer; stir fruit cocktail in lightly, using wooden spoon. Add walnuts. Bake at 350 degrees for 40 minutes. Combine brown sugar, milk and oleo; cook 4 minutes. Add coconut; pour over cake while warm. Yield: 15 servings.

Clara Brett, Home Ec. Chm.
Pulaski Grange No. 1864
Hanover, Mich.

CRANBERRY UPSIDE-DOWN GINGERBREAD

1 orange
¼ c. seedless raisins
1 lb. can whole cranberry sauce
5 tbsp. butter or margarine, melted
½ c. sugar
1 pkg. gingerbread mix

Heat oven to 350 degrees. Grind orange in food chopper. Combine ground orange and raisins and drained cranberry sauce. Pour melted butter or margarine into a 9-inch layer cake pan or an 8 x 8 x 2-inch pan. Sprinkle with sugar. Spread with cranberry-fruit mixture. Top with the gingerbread, prepared according to directions. Bake in 350-degree oven for 45 minutes. Serve with whipped cream. Yield: 9 servings.

Mrs. Georgiana B. Erikson, Master
Seekonk Grange No. 341
Seekonk, Mass.

GINGERBREAD

½ c. butter
2 tbsp. white sugar
1 egg
6 cloves
1 c. boiling water
1 c. dark molasses
2 ¼ c. sifted flour
1 tsp. soda
½ tsp. salt
1 tsp. ginger
1 tsp. cinnamon

Cream together butter and 2 tablespoonfuls sugar; add egg and mix thoroughly. Boil cloves in water; remove cloves. Add the water and molasses to creamed mixture with remaining sugar; blend. Sift together flour, soda, salt, ginger and cinnamon; add to molasses mixture. Pour into well-greased and floured 9-inch square pan. Bake 45 to 50 minutes at 325 degrees. Serve with applesauce. Yield: 9 servings.

Frances Ogbin, Master
Gilboa-Conesville Grange No. 1558
Gilboa, N.Y.

SOFT GINGERBREAD

1 tsp. ginger
1 tsp. cinnamon
½ tsp. salt
2 ½ c. flour
2 tsp. soda
1 c. boiling water
½ c. sugar
1 c. molasses
½ c. soft butter or margarine
2 well-beaten eggs

Sift spices and salt with flour. Dissolve soda in water. Mix sugar, molasses, butter and soda-water; add flour mixture, mixing well. Add eggs; mix well. Put in 9 x 9-inch pan. Bake in 350-degree oven for 45 minutes. Serve with whipped cream. Yield: 12 servings.

Catherene Johnson, Master's Wife
Magalia Grange No. 762
Magalia, Cal.

GINGERBREAD

½ c. sugar
½ c. shortening
1 egg
1 c. molasses
2 ½ c. sifted flour
1 c. hot water
1 ½ tsp. soda
1 tsp. ginger
1 tsp. cinnamon
½ tsp. cloves (opt.)
½ tsp. salt (opt.)

Heat oven to 325 to 350 degrees. Cream shortening; add sugar and cream until light and fluffy. Add beaten egg and molasses; stir until blended. Add mixed and sifted dry ingredients. Add the hot water last and beat until smooth. Pour in a greased pan. Bake until cake tests done, 30 to 40 minutes. Serve hot with sweetened whipped cream, or a lemon sauce, if desired. Yield: 9 servings.

Mrs. Clyde Hitchcock, Chaplain
Algonquin Grange No. 1570
Bainbridge, N.Y.
Mrs. Florence Haskell, Home Ec. Chm.
Sidney Grange No. 194
Augusta, Me.
Mrs. Forrest Bellinger, Master's Wife
Westmoreland Grange No. 1433
Oriskany, N.Y.

GLORIFIED GINGERBREAD

2 c. flour
1 c. sugar
½ c. shortening
½ tsp. ginger
½ tsp. cinnamon
1 egg
2 tbsp. molasses
1 c. sour milk
1 tsp. soda
1 tsp. salt

Blend the first five ingredients; mixture will be lumpy. Reserve 1/2 cup of mixture for topping. Add egg, soda, salt and liquid; mix well. Pour into an 8 x 8-inch pan; sprinkle with reserved crumb mixture. Bake 30 minutes at 375 degrees. Yield: 8 servings.

Mrs. Ruth M. Kendall, Master
Avon Grange Inc. No. 179
Simsbury, Conn.

GOLDEN FEATHER CAKE

2 c. sifted cake flour
1 ¼ c. sugar
3 tsp. baking powder
¾ tsp. salt
½ c. shortening
1 c. milk
¾ tsp. lemon flavoring
¼ tsp. vanilla
4 egg yolks or 2 whole eggs

Sift flour, sugar, baking powder and salt into mixing bowl; add shortening. Combine milk with flavorings. Pour 1/2 cup liquid into dry ingredients; beat for 2 minutes. Add remaining liquid and egg yolks; beat 2 minutes longer. Pour into two 8-inch greased cake pans. Bake at 350 degrees for 25 to 30 minutes. Cool and frost with Seven-Minute Frosting and fill with lemon pie filling, if desired.

Mrs. L. Dale Paris, First Lady
Iowa State Grange
Manchester, Ia.

GREEK SYRUP CAKE

2 c. water
2 ½ c. sugar
2 tsp. vanilla
½ tsp. lemon juice
¼ c. butter
4 eggs
1 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. walnuts

Combine water, 1 1/2 cups sugar, 1 teaspoon vanilla and lemon juice. Boil for 10 minutes. Cool. Cream butter and 1 cup sugar. Add one egg at a time, beating after each addition. Add flour, baking powder and salt. Beat well. Add vanilla then walnuts. Bake in 8-inch square pan 30 minutes in 350-degree oven. As soon as cake is taken from oven pour cooled syrup over cake. Yield: 6 servings.

Mrs. G. B. Hubbard, Home and Comm. Chm.
Northampton Grange No. 138
Northampton, Mass.

LAZY DAISY CAKE

2 beaten eggs
1 c. sugar
1 c. plus 2 tbsp. sifted flour
1 tsp. baking powder
¼ tsp. salt
½ c. boiled milk
1 tbsp. shortening
Fresh peaches sliced to half fill large baking pan

Beat eggs; stir in sugar. Add baking powder and salt to flour; sift and add to eggs. Boil milk with shortening. Add to egg-flour mixture. Pour in shallow pan over fresh peaches. Bake in 350-degree oven until cake tests done. Serve with whipped cream or fruit ice cream. Brown sugar may be used instead of white sugar for added flavor. Yield: 8-10 servings.

Hilda G. Brown, Master
McKinley Grange No. 582
Myrtle Point, Ore.

GOLDEN LAYER CAKE

½ c. shortening
2 ¼ c. sifted flour
1 ½ c. sugar
3 tsp. baking powder
1 tsp. salt
1 c. milk
2 eggs
1 ½ tsp. vanilla

Stir shortening to soften. Sift in dry ingredients. Add 2/3 cup milk; mix until all flour is dampened. Then beat vigorously 2 minutes. Add remaining milk, eggs, vanilla; beat vigorously 2 minutes longer. Bake in 2 paper-lined 9 x 1 1/2-inch round pans at 350 degrees for 30 minutes.

Mrs. Walter Solar, Home Ec. Chm.
Depauville Grange No. 59
Clayton, N.Y.

JAMAICAN MYSTERY CAKE

2 ¼ c. flour
Sugar
3 tsp. baking powder
1 tsp. salt
1 c. milk
½ c. shortening
2 unbeaten eggs
1 ½ tsp. vanilla
1 ½ tbsp. instant coffee

Sift together flour, 1 1/3 cups sugar, baking powder and salt. Add milk and shortening; beat 1 minute and 30 seconds at low speed. Add eggs and vanilla. Beat 1 minute and 30 seconds. Pour in two 8-inch greased and floured cake pans. Bake for 30 to 35 minutes at 350 degrees. Prick each layer several times with a fork. Combine 1/2 cup sugar, instant coffee and 1/2 cup water. Boil 4 minutes; spoon over cake layers. Cool.

RUM CREAM FILLING:

⅓ c. flour
⅓ c. sugar
¼ tsp. salt
1 ½ c. milk
3 beaten egg yolks or 2 eggs
2 tbsp. butter
2 tbsp. rum flavoring

Combine flour, sugar and salt in saucepan. Gradually add milk and egg yolks, stirring constantly until thick. Stir in butter and flavoring. Cover; chill. Reserve 1/2 cup for frosting. Place between cake layers.

WHIPPED CREAM FROSTING:

½ c. heavy cream
¼ c. confectioners' sugar

Beat cream with sugar and reserved cream filling until thick. Frost cake.

Mrs. Thomas Matheson, Masters' Wife
Bozrah Grange No. 161
Fitchville, Conn.

ICE WATER WHITE CAKE

½ c. butter
2 c. sugar
3 ½ c. cake flour
3 tsp. baking powder
1 ½ c. ice water
1 tsp. vanilla
4 egg whites

Cream butter and sugar. Sift flour and baking powder 4 or 5 times; add alternately with water. Add vanilla. Fold in stiffly beaten egg whites last. Bake in 350-degree oven until cake tests done. Yield: 12-14 servings.

Mrs. Iva M. Terrill, Home Ec. Chm.
Bellview No. 759
Ashland, Ore.

JUNE ROSE CAKE

2 c. sifted cake flour
2 tsp. baking powder
¾ tsp. salt
1 c. plus 2 tbsp. sugar
½ c. butter or other shortening
¾ c. milk
1 tsp. vanilla
1 egg, unbeaten

Line bottom of two 8-inch layer pans with paper and grease. Preheat oven to 375 degrees. Sift flour once before measuring; resift with baking powder, salt and sugar. Stir shortening just to soften, do not cream, in large mixing bowl. Sift in dry ingredients. Add milk and mix until all flour is dampened. Beat 2 minutes. Add egg; beat 1 minute. Scrape bowl often. Pour batter into pans. Bake for 25 minutes or until done. Spread Strawberry Fluff Frosting between layers and on top and sides of cake.

STRAWBERRY FLUFF FROSTING:

1 unbeaten egg white
½ c. sugar
Dash of salt
⅔ c. sliced strawberries

Combine egg white, sugar, salt and 1/3 cup sliced strawberries in top of double boiler. Cook as for Seven-Minute Frosting, reducing cooking time to 4 minutes. Remove from boiling water and beat until cool. Fold in 1/3 cup sliced strawberries.

Mrs. Mary Ann Clary, Master's Wife
Macedonia Grange No. 701
Gaffney, S.C.

MOSS ROSE CAKE

4 eggs
2 c. sugar
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
Dash of salt
1 c. hot milk

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Beat eggs until light and fluffy; add sugar and vanilla. Beat again. Sift flour three times. Add baking powder and salt. Mix with egg mixture; add hot milk. Pour in cake pan. Bake in pre-heated oven at 350 degrees for 30 minutes.

Mrs. Mary Sestilli, Home Ec. Chm.
Mad River Grange No. 71
Waterbury, Conn.

LOAF CAKE WITH COCONUT FROSTING

1 c. sifted cake flour
1 tsp. baking powder
½ tsp. salt
2 eggs
1 c. sugar
1 tbsp. oleo
½ c. milk
1 tsp. vanilla

Sift flour, baking powder and salt. Beat eggs thick and cream; add sugar and beat hard. Heat butter and milk until hot but do not boil; add vanilla. Add flour to egg mixture, then add butter and milk mixture. Pour in 8-inch baking pan. Bake in 350-degree oven for 30 minutes. Cool for 10 minutes.

FROSTING:

5 tbsp. oleo
5 tbsp. cream
½ c. brown sugar
½ c. coconut

Combine all ingredients and spread mixture over top of cake. Put in oven until butter melts and coconut browns. Yield: 8 servings.

Mrs. Guy Dusenbery, Master
Antioch Grange No. 2629
Logan, O.

MAPLE-NUT CAKE

2 c. brown sugar
½ c. shortening
½ c. boiling water
1 egg
1 tsp. soda
½ c. sour milk
2 ½ c. sifted flour
1 tsp. baking powder
1 tsp. maple flavoring
1 c. nutmeats

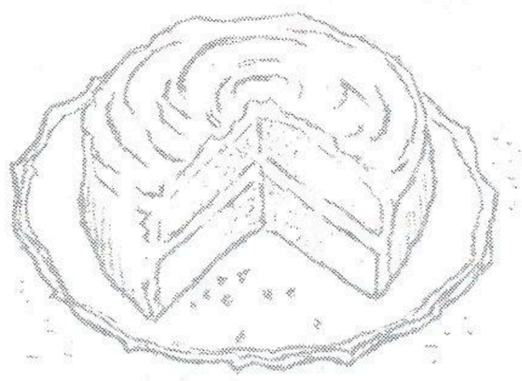
Cream brown sugar and shortening; add boiling water. Add slightly beaten egg. Add the soda to sour milk; mix into sugar mixture alternately with the flour, mixed with baking powder. Add maple flavoring and the nutmeats. Put in two 9-inch cake pans. Bake at 350 degrees for 25 to 35 minutes or until cake is done by testing with cake tester. Use Date Filling between layers and frost with a caramel frosting.

DATE FILLING:

1 c. chopped dates
1 c. granulated sugar
1 c. water

Cook all ingredients until thick; cool. Spread between layers of cake.

Mrs. Carl Wodrich, Master's Wife
Oak Harbor Grange No. 2218
Oak Harbor, O.



MINCEMEAT CAKE

1 box seedless raisins
1 pkg. mincemeat
3 c. water
2 tsp. baking soda
½ c. shortening or butter
1 ⅓ c. sugar
2 eggs
3 c. flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 c. nutmeats

Bring to boil raisins, mincemeat and water. Let cool and add baking soda. Cream shortening and sugar and add eggs. Combine the two mixtures, then add sifted flour, cinnamon, cloves and salt. Fold in nuts. Use large tube pan. Bake for 1 hour and 30 minutes to 2 hour at 300 degrees.

Myra Knorr, Home Ec. Chm.
Shelton Grange Inc. No. 186
Shelton, Conn.

MIRACLE WHIP CAKE

2 c. flour
1 c. sugar
2 tsp. soda
1 tsp. salt
1 c. warm water
¾ c. Miracle Whip
2 tsp. vanilla

Mix flour, sugar, soda and salt. Add Miracle Whip, water and vanilla. Pour into two 8-inch layer pans. Bake at 325 degrees for 20 to 30 minutes. Add two tablespoons cocoa to dry ingredients for chocolate flavor, if desired. Yield: 12 servings.

Mrs. Elmer F. Stoddard, Master's Wife
Garden Home Grange No. 407
Denver, Colo.

LAZY DAISY OATMEAL CAKE

1 ¼ c. boiling water
1 c. oats
½ c. butter, softened
1 c. white sugar
1 c. (firmly packed) brown sugar
1 tsp. vanilla
2 eggs
1 ½ c. sifted flour
1 tsp. soda
½ tsp. salt
¾ tsp. cinnamon
¼ tsp. nutmeg
1 c. nuts (opt.)
1 tsp. vanilla (opt.)

Pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well. Sift together flour, soda, salt, cinnamon and nutmeg. Add to creamed mixture. Mix well. Stir in nuts and vanilla. Pour batter into well-greased and floured 9-inch square pan. Bake in preheated 350-degree oven, for 50 to 55 minutes. Do not remove cake from pan. Frost with one of the following frostings.

FROSTING NO. 1:

6 tbsp. butter
¼ c. milk
1 c. coconut
1 c. chopped nuts
1 tsp. vanilla

Combine all ingredients; cook until thick. Cool mixture; put on warm cake.

FROSTING NO. 2:

¼ to ½ c. butter, melted
½ c. (firmly packed) brown sugar
3 to 4 tbsp. half and half
⅓ c. chopped nuts (opt.)
¾ to 1 c. shredded or flaked coconut
1 tsp. vanilla (opt.)

Combine all ingredients; spread evenly over cake. Broil until bubbly.

Mrs. Alfred Vaill, Home Ec. Chm.
Goshen Grange No. 143
Goshen, Conn.
Mrs. Grace Poppy, Master
Royalton Community Grange
New London, Wis.
Mrs. Jean Pace, Lecturer
Sweetland Grange No. 2209
Muscatine, Ia.
Margaret E. Potcher, Master
Harmony Grange No. 92
Bethel, Conn.

OATMEAL CAKE

1 ¼ c. boiling water
1 c. oats
1 c. brown sugar
1 c. white sugar
½ c. butter or oleo
1 tsp. vanilla
2 eggs
1 ½ c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt

Pour water over oats; let stand 20 minutes. Cream together brown sugar, white sugar, butter, vanilla and eggs. Add oats. Sift flour, soda, cinnamon and salt. Mix the dry ingredients with the oatmeal mixture. Pour into loaf pan. Bake for 40 minutes in 350-degree oven.

TOPPING:

1 c. brown sugar
4 tbsp. oleo or butter
½ c. evaporated milk
1 4-oz. can coconut

Mix together. Spread on cake. Put in oven until golden brown on top.

Mrs. Shirley Thomas, Master's Wife
Elk Township Grange
Lower Salem, O.

OATMEAL CAKE

1 c. quick-cooking rolled oats
1 ¼ c. boiling water
½ c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 ½ c. flour
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
1 c. mashed bananas (opt.)

Mix rolled oats and boiling water; cool. Cream shortening, brown sugar and white sugar; add eggs. Sift flour, soda, salt and cinnamon together. Add alternately to creamed mixture with oat mixture. Pour into 13 x 9-inch pan. Bake in 350-degree oven for 35 minutes.

Mrs. Doris Lay, Home Ec. Chm.
Garnett Grange No. 947
Canton, Mo.

OATMEAL CAKE

1 ½ c. boiling water
1 c. quick-cooking oats
1 cube butter
1 c. sugar
½ c. raisins, soaked in hot water
2 eggs, beaten
1 ½ c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
½ tsp. baking powder

Pour 1 1/2 cups boiling water over oats; add butter. Let stand 20 minutes. Add sugar, raisins

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and eggs. Add sifted dry ingredients. Beat until smooth. Pour in two 8-inch pans. Bake at 350 degrees for 35 minutes.

TOPPING:

1 c. sugar
1 c. coconut
1 c. chopped nuts
1 cube butter
1 egg
¼ c. evaporated milk
1 tsp. vanilla

Beat eggs; add milk and pour over remaining ingredients except vanilla. Bring to boil, stirring constantly; cook slowly 2 minutes. Add vanilla. Spread over warm cake. Yield: 12 servings.

Mrs. W. F. Wood, Home Ec. Chm.
Glen Avon Grange No. 591
Riverside, Cal.

OATMEAL CAKE

1 ¼ c. boiling water
1 c. oatmeal
1 stick oleo
1 c. brown sugar
1 c. white sugar
2 eggs
1 ⅓ c. flour
1 tsp. cinnamon
1 tsp. soda
½ tsp. salt
1 tsp. vanilla

Mix boiling water and oatmeal. Let stand 20 minutes. Cream together shortening and sugars. Add eggs and beat well. Add mixture of oats. Add dry ingredients and mix well. Bake in greased sheet pan at 275 degrees for 45 minutes. While still warm put topping on cake and return to oven to broil for 5 minutes.

TOPPING:

1 c. light brown sugar
½ stick oleo
¼ c. cream
1 c. coconut

Mix all together and spread on cake.

Mrs. Anna Ondrish, Home Ec. Chm.
Union Grange No. 1103
Smock, Pa.

ORANGE-CEREAL CAKE

½ c. butter
1 c. sugar
2 eggs
1 ½ c. flour
2 tsp. baking powder
½ tsp. cinnamon
½ tsp. salt
1 c. quick-cooking oats
1 c. milk

Cream butter and sugar; beat in eggs. Mix in remaining ingredients. Turn in 9-inch square pan. Bake in 350-degree oven for 35 to 45 minutes.

GLAZE:

¼ c. butter
½ c. (packed) brown sugar
½ c. nuts
3 tbsp. orange juice

Combine all ingredients. Spread glaze on warm cake. Place under broiler until bubbly. Yield: 6-8 servings.

Mrs. Alton Benton, Exec. Com.
West Thornton Grange No. 253
Campton, N. H.

OCEAN CAKE

This cake is quite a favorite and I will tell you now,
It is not difficult to make, if only you know how;
If you're going to a picnic, to a supper or the Grange,
Just jot down these ingredients and make it for a change.

Put two large cups of sugar, white, into an earthen bowl,
Of butter, sweet, just half a cup, be sure don't use the whole;
Then half an egg - the white you want - (the yolk must not be seen),
Then beat the three together till they're soft and smooth as cream.

Three cups of flour, then you'll need and powder to make them light;
The powder that your hobby is, is the kind that'll serve you right.
Three small spoons will be sufficient, with flour sifted over,
And when you think it done enough, please sift it just once more.

And now into your mixing bowl, a cup of water pour.
Then quickly stir, add spoon by spoon, your store of sifted flour.
Lastly the whites of four large eggs, well beaten, I would say;
Stir gently in the mixing and always stir one way.

Bake in jolly tins or patties, or in one grand big loaf;
And if your oven works just right, you'll say it's good enough,
And if you bake in layers, and whipped cream goes between,
You'll say it's more like ocean foam than anything you've seen.
PERSONAL NOTE: Recipe is over 60 years old.

Mrs. Mabel Gaddis, Sec.
Chatham Grange No. 900
Chatham, N. Y.

NAVEL ORANGE CAKE

1 c. sugar
1 stick margarine
4 eggs
2 c. flour
2 ½ tsp. baking powder
½ c. milk
½ c. navel orange juice
½ orange peel, grated fine

Beat sugar and margarine; add eggs and beat well. Add flour and baking powder, milk, orange juice, and grated orange rind. Beat well and pour in loaf pan. Bake 45 minutes at 375 degrees; ice.

PERSONAL NOTE: This is an original recipe.

Harriet M. Elliott, Home Ec. Chm.
Highland Grange No. 1657
Akron, O.

ORANGE CAKE

2 ¼ c. flour
2 tsp. baking powder
½ tsp. salt
½ tsp. soda
¾ c. shortening
1 ½ c. sugar
4 eggs, separated
¾ c. buttermilk
1 tsp. orange extract

Sift first four ingredients together. Blend shortening and sugar; add egg yolks. Beat for 1 minute. Combine buttermilk and orange extract. Add alternately with the dry ingredients to the creamed mixture, beginning and ending with the dry ingredients. Blend thoroughly after each addition, using low speed on mixer. Beat 4 egg whites until stiff not dry. Fold into batter gently but thoroughly. Pour into a greased and lightly floured 13 x 9 x 2-inch cake pan. Bake in 350-degree oven for 35 to 40 minutes. Add the following topping and place under broiler for 2 to 5 minutes.

TOPPING:

¼ c. butter
½ c. brown sugar
3 tbsp. orange juice
¾ c. coconut

Cream together butter and brown sugar. Blend in orange juice and coconut.

Mrs. Glen R. Handwork, Master's Wife
Wills Grange No. 1690
Somerset, Pa.

ORANGE-DATE-CRANBERRY TORTE

2 eggs, well beaten
1 c. sugar
1 c. buttermilk
¾ c. salad oil
2 ¼ c. sifted flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. baking soda
1 c. chopped walnuts
1 c. diced dates
1 c. cranberries, ground
Grated rind of 2 oranges
1 c. orange juice
1 c. sugar
Whipped cream (opt.)

Mix well eggs, sugar, buttermilk and salad oil. Sift together flour, salt, baking powder and baking soda; add orange rind. Add walnuts, dates and cranberries with the dry ingredients in thirds to the egg mixture. Bake at 350 degrees for 1 hour in a 10-inch tube pan; let stand in pan until lukewarm. Take out of pan; set in a deep dish on a rack. Mix orange juice and sugar; pour over cake twice. Refrigerate 24 hours; serve with whipped cream.

Mrs. Frank Elliott, Home Ec. Chm.
Huguenot Grange No. 1028
New Paltz, N.Y.

ORANGE CAKE

1 c. sugar
1 cube oleo
2 eggs
2 c. sifted flour
1 c. sour milk
1 tsp. soda
⅛ tsp. salt
1 orange
1 c. raisins
1 ½ c. powdered sugar

Grind orange and raisins together. Stir mixture; reserve 3 tablespoons for icing. Sift flour, soda and salt. Cream sugar to oleo; add eggs. Add orange mixture; stir. Add sour milk and dry ingredients alternately. Bake in 12 x 12-inch pan. Bake in 350-degree oven for 30 minutes. Mix the reserved orange mixture with powdered sugar. Ice while cake is hot. Nuts may be added to cake mixture before baking, if desired. Yield: 12 servings.

Stella Ruff, Home Ec. Chm.
Rockford Grange No. 501
Hood River, Ore.

ORANGE CAKE

1 orange
½ lemon
1 ½ c. sugar
1 c. raisins
1 egg
½ c. shortening
1 c. sour milk
2 tsp. soda
2 c. sifted flour
¼ tsp. salt

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Squeeze juice from orange and lemon; add 1/2 cup sugar. Set aside. Grind rind of orange, lemon and 1 cup raisins. Beat egg and add 1 cup sugar; beat in soft shortening. Add sour milk in which soda has been dissolved. Beat well. Add the sifted flour, salt and the ground fruit. Bake in well-greased cake tins. Bake at 350 degrees until done about 30 to 35 minutes. Pour the juice mixture over hot cake. Let cool and serve with whipped cream.

Mrs. Blaine Johnson, Home Ec. Chm.
Azalea Grange No. 786
Glendale, Ore.
Mrs. Dorothy Forster, Master's Wife
Powell Butte Grange No. 629
Powell Butte, Ore.

ORANGE CAKE

1 c. plus 4 tbsp. sugar
½ c. lard or shortening
2 eggs
1 c. milk
2 c. flour
1 tsp. soda
1 tsp. salt
1 c. raisins
1 orange

Cream 1 cup sugar and the shortening; add the eggs and the milk. Stir in the flour containing the soda and the salt. Grind the orange peel and the pulp once then grind again with the raisins. Add to the cake batter. Pour into 8 x 11-inch pan. Bake in a moderate oven, 350 degrees, for 30 minutes or until done. Put juice from orange in a bowl; add 4 tablespoons of sugar. Stir often until the cake is taken from the oven; spread by spoonfuls over the top of the cake while the cake is hot. Yield: 15 servings.

Mrs. Delma R. Farrell, Home Ec. Chm.
Deer Isle Grange No. 296
Deer Isle, Me.

ORANGE TORTE

1 ½ c. sugar
1 c. shortening
2 eggs
1 c. sour milk or buttermilk
1 tsp. soda
1 tsp. baking powder
Pinch of salt
2 ½ c. cake flour
½ c. chopped dates
½ c. chopped raisins
1 c. chopped walnuts
Juice and grated rind of 2 oranges
1 tsp. vanilla

Cream 1 cup sugar and shortening; add eggs. Combine and sift dry ingredients. Add alternately with sour milk to creamed mixture, beating well after each addition. Add dates, raisins, walnuts, grated orange rind and vanilla; mix well. Put into 9 x 13-inch loaf pan. Bake for 1 hour at 350 degrees. Cool for 10 minutes. Dissolve 1/2 cup sugar in the juice of the oranges; pour over cooled cake. Serve with whipped cream or ice cream.

Mrs. Trenna Dahle, Master's Wife
Cranberry Grange
Franklin, Pa.

ORANGE DELIGHT CAKE

2 c. sifted cake flour
1 ½ c. sugar
2 tsp. double-acting baking powder
¼ tsp. soda
¾ tsp. salt
2 tsp. grated orange rind
⅔ c. butter
⅓ c. orange juice
⅓ c. water
2 eggs, unbeaten
2 tbsp. lemon juice

Sift dry ingredients in large bowl; add orange rind, butter, orange juice and water and thoroughly mix. Add eggs; beat for 2 minutes. Add lemon juice and blend. Pour batter into two 8-inch greased and floured cake pans. Place in preheated 375-degree oven for 30 to 40 minutes. Cool; ice with favorite icing sprinkled with grated orange peel.

Mrs. W. C. Stout, Master's Wife
Alfred Grange No. 1839
Guysville, O.

TEXAS ORANGE CAKE

1 c. butter or shortening
4 c. sugar
4 eggs, beaten well
1 c. buttermilk
1 ¼ tsp. soda
1 c. chopped nuts
1 c. chopped dates
3 ¼ c. sifted flour
1 tsp. salt
Rind of 1 orange, grated
1 c. orange juice
1 tsp. vanilla

Cream butter and 2 cups sugar well; add eggs, buttermilk mixed with soda, nuts, dates, flour sifted with salt and orange rind. Blend all ingredients well; pour into a greased 12 x 9-inch baking dish. Bake at 325 degrees for 45 to 50 minutes. Make a sauce of orange juice, remaining sugar and vanilla; bring to a boil. On taking cake from oven, prick cake with long pronged fork and pour sauce all over cake, letting cake absorb the sauce. This cake keeps well. Serve with whipped topping or plain.

Bernadine Huffmaster, Home Ec. Chm.
Golden State Grange No. 429
Glenn, Cal.

ORANGE-RAISIN CAKE

1 c. margarine or butter
1 ¼ c. sugar
1 tsp. soda
1 tsp. vanilla
2 eggs
Dash of salt
1 c. raisins and 1 orange rind ground together
1 ¼ c. buttermilk
2 ½ c. flour
Juice of 1 orange with 2 tbsp. sugar

Cream sugar and margarine well; beat in eggs. Combine flour, salt and soda; add alternately with buttermilk. Mix in ground orange rind, raisins and vanilla. Pour into greased and floured 14 x 10 x 2-inch pan. Bake in preheated oven at 375 degrees for about 30 minutes. Glaze with orange juice while cake is warm.

Mrs. Opal Fulk, Master
Pleasant View Grange No. 164
Boulder, Colo.

ORANGE-RAISIN CAKE

1 whole orange
¾ c. raisins
1 c. brown sugar
1 c. butter
1 egg
1 c. sour milk
2 cups flour
1 tsp. baking powder
Pinch of salt
1 c. nuts
1 c. powdered sugar
1 tbsp. cream

Put orange and raisins through food chopper or blender; reserve 1/2 cup liquid for frosting. Combine brown sugar, butter, egg, milk, dry ingredients and 1/2 cup nuts. Pour into 9 x 13-inch pan or two 8-inch square pans; bake for 35 to 40 minutes at 350 degrees. Combine reserved liquid, powdered sugar, cream and remaining nuts. Mix well. Frost cake while warm.

Gladys Starks, Home Ec. Chm.
Waucoma Grange No. 682
Evansville, Wis.

PAPAYA SAUCE CAKE

¼ c. shortening
1 c. sugar
1 egg, beaten
1 c. mashed ripe papaya mixed with 3 tbsp. water
½ c. cooked raisins
2 tsp. lemon juice
1 ¾ c. self-rising flour
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. ginger

Cream shortening and sugar; add beaten egg, papaya, raisins, lemon juice. Sift dry ingredients and add to mixture. Pour in greased 8 x 8-inch pan. Bake at 350 degrees for 50 minutes to 1 hour.

Walter E. Wood, Chaplain
Florida State Grange
Nokomis, Fla.

THE MOST HEAVENLY WHITE CAKE

2 c. sifted cake flour
1 ½ c. sugar
3 ½ tsp. baking powder
1 tsp. salt
3 egg whites, unbeaten
½ c. Spry
¾ c. plus 2 tbsp. canned pineapple juice
1 tsp. vanilla
1 ½ tsp. almond extract

Sift flour, sugar, baking powder, salt into mixing bowl. Drop in Spry. Add two-thirds of liquid, then flavoring. Beat 200 strokes or 2 minutes by hand or on low speed on mixer. Add egg whites and remaining liquid; beat 200 strokes or 2 minutes on mixer. Bake in 2 round or square 8-inch pans in 360-degree oven for 25 to 30 minutes.

WHITE HAWAIIAN ICING:

2 tbsp. shortening
1 tbsp. butter
Salt to taste
3 ½ c. sifted confectioners' sugar
¼ c. pineapple juice

Cream together shortening, butter, salt, 1/2 cup sifted confectioners' sugar. Add alternately 2 1/2 cups confectioners' sugar and pineapple juice. Beat until creamy.

Alice W. Small, Home Ec. Chm.
Sagadahoc Grange No. 31
Lisbon Falls, Me.

PINEAPPLE CREAM CAKE

1 ¼ c. sugar
½ c. shortening
4 egg yolks
1 c. cake flour
1 tsp. baking powder
5 tbsp. milk
Flavoring
4 egg whites
½ c. nuts

Cream 1/2 cup sugar and shortening. Beat in egg yolks, one at a time. Sift flour and baking powder. Add alternately to creamed mixture with milk. Add desired flavoring. Fill two layer cake pans. Beat 4 egg whites with 3/4 cup sugar. Spread over cake batter and sprinkle with nuts. Bake in 350-degree oven for 25 to 30 minutes. Cool in pan. Invert bottom layer.

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FILLING:

1 No. 2 can crushed pineapple
1 c. cream, whipped

Drain pineapple. Whip 1 cup cream and add drained pineapple. Place between layers.

Bertha B. Stalker, Home Ec. Chm.
Colchester Grange No. 456
Winooski, Vt.

PINEAPPLE UPSIDE-DOWN CAKE

½ c. melted butter
1 ½ c. brown sugar
1 No. 2 can crushed pineapple
1 sm. can cherries, halved
2 c. cake flour
2 tsp. baking powder
5 eggs
2 c. sugar
1 tbsp. lemon juice
¾ c. plus 1 tbsp. hot milk

Into a 12 x 8-inch baking pan pour butter and sprinkle with brown sugar. Spread pineapple over the sugar mixture. Arrange cherries over pineapple. Sift the flour and baking powder together 3 times. Beat eggs about 5 minutes in mixer at medium speed until very light and thick. Add sugar gradually, beating until well blended, then add lemon juice. Fold in flour mixture gradually. Add milk and mix quickly until the batter is smooth, about 1 minute in mixer at medium speed. Pour batter over the fruit. Bake at 350 degrees for 45 minutes. Remove from oven; let stand a few minutes then invert. Remove cake from pan while still warm. Yield: 12 servings.

Kathleen Weed, Home Ec. Chm.
Sutton Grange No. 252
Sutton, Vt.

PINEAPPLE TOPSY TURVY CAKE

¼ c. butter, melted
⅔ c. brown sugar
5 or 6 slices canned pineapple, reserve ½ c. syrup
5 or 6 maraschino cherries
½ c. butter
½ c. white sugar
1 well-beaten egg
1 ½ c. sifted cake flour
2 tsp. baking powder
½ tsp. salt
1 tsp. vanilla extract

Put melted butter in 8-inch square deep cake pan. Blend in brown sugar. Arrange pineapple slices on brown sugar. Put cherry in center of each. Set aside. Cream butter, sugar and egg together; beat well in bowl. Add flour, baking powder and salt alternately with reserved syrup mixing well after each addition. Have mixture smooth. Add vanilla. Turn batter over pineapple slices to cover. Bake in 350-degree oven 35 to 40 minutes. Let cool few minutes. Run knife around edge; put plate on cake pan and turn out. Serve warm with whipped cream or ice cream. Yield: 8-10 servings.

Hazel E. Case, Master
Springfield Grange No. 54
Springfield, Mass.

PINEAPPLE UPSIDE-DOWN CAKE

¼ c. plus 2 tbsp. butter or margarine
½ c. light brown sugar
5 or 6 slices pineapple
10 maraschino cherries
1 c. sugar
2 eggs
½ c. milk
1 ½ c. all-purpose flour
2 tsp. baking powder
½ tsp. salt
1 tsp. vanilla extract

Melt 2 tablespoons butter in 8 x 8 x 2-inch square pan. Stir in brown sugar. Arrange pineapple and cherries over sugar. Cream together 1/4 cup butter and sugar. Beat in eggs and milk. Sift in flour, baking powder and salt; mix well. Stir in vanilla. Spoon batter over pineapple slices. Bake in 350-degree oven 40 to 45 minutes. Let stand 10 minutes before inverting on serving plate. Yield: 6-8 servings.

Mrs. Barbara A. Ford, Home Ec. Chm.
Nashua Grange No. 13
Nashua, N. H.

PINEAPPLE UPSIDE-DOWN CAKE

¼ c. margarine
1 c. brown sugar
1 lge. can pineapple (sliced)
3 eggs, separated
8 tbsp. pineapple juice
1 ½ c. white sugar
1 ½ c. flour
1 ½ tsp. baking powder
1 tsp. vanilla

Melt margarine in large flat pan; spread brown sugar over evenly, topping with the fruit. Beat egg yolks; add pineapple juice and white sugar. Then add flour and baking powder and fold in beaten egg whites. Add vanilla and pour into the pan directly on the fruit and sugar. Bake at 375 degrees until cake tests done. Yield: 12-16 servings.

Mrs. Gladys Bowyer, Home Ec. Chm.
Onward Grange No. 2413
Logansport, Ind.

PINEAPPLE UPSIDE-DOWN CAKE

½ c. butter or margarine
1 c. packed brown sugar
Pineapple rings
3 eggs, separated
1 c. granulated sugar
1 c. flour
1 tsp. baking powder
⅛ tsp. salt
5 tbsp. pineapple juice

Melt the butter in a heavy 8 x 11 x 2-inch pan; add brown sugar and pineapple rings. Beat egg yolks until light; add granulated sugar gradually. Sift flour, baking powder and salt together; add pineapple juice and flour mixture. Beat egg whites to soft peaks and fold in. Bake at 375 degrees for 30 to 35 minutes. Yield: 16 servings.

Mrs. Ransom D. Julian, Home Ec. Chm.
Wayne Grange No. 1326
Dowagiac, Mich.

PLAIN JANE CAKE

3 c. sugar
1 c. butter or margarine
½ c. vegetable shortening
5 eggs
1 tsp. vanilla
1 tsp. lemon or almond flavoring
3 c. plus 5 tbsp. flour
½ tsp. baking powder
1 c. milk

Cream sugar, butter and shortening. Beat in eggs and flavoring. Sift flour and baking powder together and add alternately with milk to creamed mixture. Mix well. Pour in a greased and floured tube pan. Place cake in a cold oven. Turn heat to 340 degrees and bake for 1 hour and 15 minutes.

Mrs. Lorene Jackson, Treas.
Carsonville Grange No. 893
Independence, Va.

POUND CAKE

2 c. butter
3 ⅓ c. sugar
10 eggs
4 c. flour
1 tsp. vanilla or lemon extract

Cream butter and sugar well; add eggs, two at a time, beating thoroughly after each addition. Fold in flour gradually. Add vanilla. Bake in greased tube pan 1 hour and 30 minutes at 300 degrees.

Mrs. Boyd J. Eargle, Home Ec. Chm.
Cedar Creek Grange No. 586
Blythewood, S. C.

BROWN SUGAR POUND CAKE

1 ½ c. shortening, about ⅓ c. butter
1 lb. light brown sugar
½ c. white sugar
5 egg yolks, beaten
3 c. flour
½ tsp. baking powder
1 c. milk
1 c. nutmeats
1 tsp. vanilla
5 egg whites, stiffly beaten

Cream shortening; add sugar and cream well. Stir in well-beaten egg yolks. Sift flour and baking powder. Add alternately with milk to creamed mixture. Add nuts and vanilla; fold in well-beaten egg whites. Pour in greased and floured loaf or tube pan. Bake 1 hour and 30 minutes at 325 degrees.

Lenna B. Burgess, Treas.
The National Grange
Ellicott City, Md.

BUTTERNUT POUND CAKE

2 c. sugar
1 c. shortening
4 eggs
2 ½ c. flour
½ c. self-rising flour
1 c. sweet milk
1 tbsp. butternut flavoring

Cream sugar, shortening and eggs for 1 minute at high speed with electric mixer. Sift flours together. Add 1 cup flour; beat 1 minute. Add remaining flour alternating with milk. Add flavoring. Pour into greased tube cake pan. Bake at 325 degrees for 1 hour. Turn off heat and let cake stay in for 10 minutes. Do not invert to cool. Remove immediately.

Frances Cole, Home Ec. Chm.
Carsonville Grange No. 893
Independence, Va.

CHOCOLATE POUND CAKE

½ lb. butter
1 c. Crisco
3 c. sugar
5 eggs
3 c. sifted flour
½ tsp. baking powder
¼ tsp. salt
½ c. cocoa
1 ⅛ c. milk
1 tsp. vanilla

Cream butter and shortening until fluffy; add sugar and cream again until fluffy and light. Add eggs, one at a time, beating well after each addition. Sift flour and all other dry ingredients together; add alternately with milk to butter mixture, beating well after each addition. Add vanilla and beat slightly. Pour into a lightly

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greased and floured 9 x 4-inch tube pan. Bake 1 hour and 30 minutes in 275-degree oven. Do not open the oven until cooking time is up. Remove cake from oven and let cool completely in pan before removing. Yield: 20 servings.

Mrs. T. W. Kirkland, Treas.
Woodpecker Comm. Grange No. 942
Petersburg, Va.

OLD-FASHIONED POUND CAKE

1 c. butter
1 c. granulated sugar
1 c. powdered sugar
4 egg yolks
1 tsp. vanilla extract
1 tsp. almond extract
3 c. sifted flour
2 tsp. baking powder
¼ tsp. salt
1 c. milk
4 egg whites, beaten stiff

Cream margarine. Sift the two sugars together and add gradually to butter, blending well. Add unbeaten egg yolks, one at a time, and beat until smooth. Mix in extracts. Sift together flour, baking powder and salt. Starting and ending with flour, add flour and milk alternately to margarine mixture. Fold in stiffly beaten egg whites. Grease and flour a cast-aluminum, fluted 10 x 4 1/2-inch cake pan; pour in batter. Bake at 350 degrees 1 hour and 10 minutes to 1 hour and 15 minutes. Sprinkle lightly with confectioners' sugar before serving.

Mrs. Alice Noonkester, Home Ec. Chm.
Price's Fork Grange No. 786
Blacksburg, Va.

TURK'S HEAD POUND CAKE

4 eggs
2 c. sugar
1 c. shortening
3 c. flour
1 tsp. salt
1 tsp. baking powder
1 c. milk
1 tsp. vanilla

Cream eggs, sugar and shortening with electric mixer for 15 minutes. Add dry ingredients alternately with milk and flavoring with mixer on low speed until thoroughly mixed. Pour into a well-greased and floured Turk's head pan. Bake at 350 degrees for 1 hour and 10 minutes. Cool for 10 minutes before turning out of pan. Sprinkle with powdered sugar or icing.

Mrs. Walter J. Shiveler, Jr., Master's Wife
Swedesboro Grange No. 5
Swedesboro, N. J.

RUM CAKE

1 c. oleo or butter
1 ¾ c. sugar
1 tsp. lemon extract
5 eggs
2 c. flour
1 c. coconut

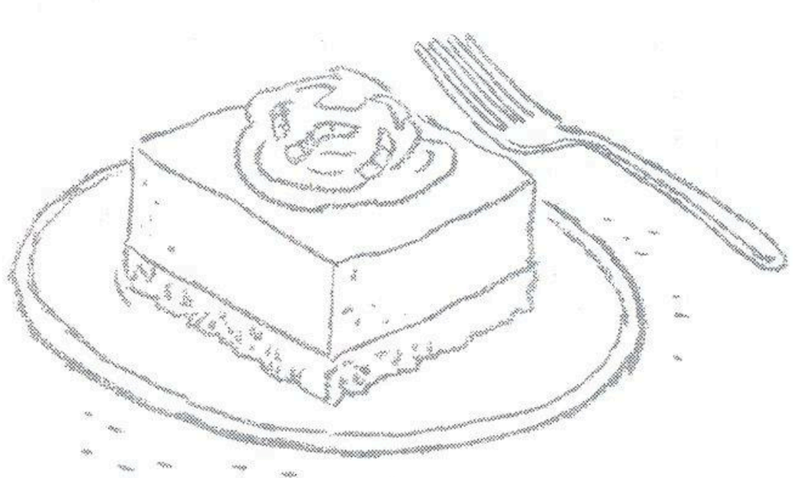
Cream shortening and sugar until fluffy. Add flavoring and mix well. Add eggs, one at a time and beat 5 minutes after each addition. Add flour and mix well. Add coconut; mix again. Pour into ungreased 10-inch tube pan. Bake at 325 degrees for 1 hour and 10 minutes or until done. Do not preheat oven.

ICING:

1 c. sugar
½ c. water
1 tsp. rum flavoring

Bring water and sugar to a boil. Cool and add flavoring. Pour over cake in pan while still hot. Leave in pan until cool.

Mrs. Floyd Walker, Sec.
Dripping Springs Grange No. 1634
Dripping Springs, Tex.



SOUR CREAM POUND CAKE

½ c. margarine
1 ½ c. white sugar
3 eggs
3 c. flour
¼ tsp. salt
1 tsp. baking soda
1 ½ tsp. baking powder
½ pt. sour cream
1 tsp. cinnamon
½ c. brown sugar (tightly packed)
½ c. chopped nuts

Cream together margarine and white sugar. Add 1 egg at a time and beat well after each additon. Sift together flour, salt, baking soda and baking powder; add alternately with sour cream. For topping, mix well cinnamon, brown sugar and nuts. Put half the batter into a tube pan. Put half of the topping on top of the batter. Put remaining batter into pan and then the remaining topping. Bake at 350 degrees for 50 minutes to 1 hour.

Mrs. Harlan Blose, Master's Wife
Washington Grange No. 1763
Schnecksville, Pa.

PRIZE-WINNING WHITE CAKE

1 c. butter or ¾ c. shortening
2 c. sugar
1 c. water
1 tsp. vanilla
3 c. sifted flour
3 tsp. baking powder
¼ tsp. salt
5 egg whites

Cream shortening until soft, then gradually add sugar and continue creaming until smooth. Add water and vanilla alternately with the flour sifted with baking powder and salt mixing thoroughly after each addition. Add unbeaten egg whites one at a time beating well after each addition. Pour into two large or three medium greased and floured layer cake pans. Bake in 350 to 375-degree oven for about 30 minutes. Remove from oven; cool.

COCONUT MARSHMALLOW ICING:

1 ¼ c. sugar
½ c. water
10 marshmallows
1 stiffly beaten egg white
3 drops vanilla

Place sugar and water in saucepan and stir until sugar is dissolved. Cook without stirring until sugar spins a thread. Add marshmallows and stir until melted. Pour slowly over beaten egg white, beating constantly. Add vanilla; continue beating until cool and the desired consistency for spreading. Spread icing on lower layer; sprinkle with coconut. Top with remaining layer or layers and spread with icing. Spread top and sides and sprinkle with coconut.

Mrs. Ora Merritt, Home Ec. Chm.
Bluffview No. 281
Caldwell, Kan.

PRUNE CAKE

1 c. sugar
½ c. butter or margarine
1 tsp. soda
4 tbsp. hot coffee
1 c. stewed prunes, chopped fine
2 eggs
1 tsp. baking powder
1 ½ c. flour
1 tsp. each nutmeg, cinnamon and allspice

Cream sugar and butter well. Dissolve soda in coffee and add to prunes; add to sugar and butter mixture. Add eggs and beat well. Sift together dry ingredients; add, stirring well. Bake in two 8-inch layer pans. Bake 40 minutes in 350-degree oven. Top with whipped cream, if desired. Yield: 12 servings.

Mrs. Veva Culuris, Home Ec. Chm.
Geyserville Grange No. 312
Geyserville, Cal.

PRUNE CAKE

1 ½ c. margarine
1 c. warm water
3 c. cooked pitted prunes
4 c. flour
1 tsp. salt
2 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
2 c. brown sugar
2 c. chopped pecans
1 lb. raisins

Add margarine and water to prunes. Sift dry ingredients together. Add sugar to prune mixture; add dry ingredients, nuts and raisins. Fill loaf pans about one-half full. Bake at 325 degrees at least 1 hour.

Mrs. E. S. Rairdon, Sec.
Star Grange No. 1737
Moline, Kan.

PRUNE CAKE

½ c. shortening
1 c. sugar
2 eggs, slightly beaten
2 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. each nutmeg and allspice
¼ tsp. cloves
Pinch of mace (opt.)
½ tsp. salt
1 c. prune juice
1 c. pitted whole prunes
½ to ¾ c. coarsely chopped walnuts

Cream shortening and sugar; add eggs and beat well. Add soda, spices and salt to flour. Add to sugar mixture alternately with prune juice, beating well after each addition. Just before last of flour has been added, add prunes and walnuts. Sprinkle remaining flour over prunes and walnuts; mix only until blended. Beat or mix as little as possible after prunes have been added. Pour into greased and floured 6 x 10-inch loaf pan. Bake at 375 degrees 45 minutes to 1 hour or until toothpick inserted in cake comes out clean.

Zelma McGirr, Master
Alturas Grange No. 406
Alturas, Cal.

SHERRY-PRUNE CAKE

1 c. chopped nuts
1 c. oil
3 eggs
2 c. sugar
1 c. chopped prunes
½ c. milk
½ c. sherry wine
2 c. flour
1 tsp. each salt, baking powder, soda, nutmeg, allspice, cloves and cinnamon

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Combine all ingredients at once; pour into ungreased angel cake pan. Bake at 300 to 325 degrees for 1 hour and 30 minutes.

Mrs. Edith E. Wilson
Comptche Grange No. 671
Comptche, Cal.

SPICY PRUNE CAKE

2 c. unsifted all-purpose flour
1 ½ c. sugar
1 tsp. each salt, soda, nutmeg, allspice and cinnamon
1 c. finely chopped dried prunes
1 c. salad oil
3 eggs, well beaten
1 c. cultured buttermilk
½ tsp. vanilla

Sift together flour, sugar, salt, soda and spices. Remove 2 tablespoons flour mixture; mix with prunes to coat pieces. Into remaining flour mixture stir oil, eggs, buttermilk and vanilla; beat until smooth. Fold in prunes. Spread in a greased, lightly floured 9 x 13-inch baking pan. Bake at 350 degrees for about 35 minutes, or until cake tests done. Let cake cool for about 10 minutes, then pierce all over with a fork; pour on Buttermilk Glaze. Let stand until glaze is absorbed.

BUTTERMILK GLAZE:

½ c. sugar
¼ c. butter or margarine
¼ c. cultured buttermilk
¼ tsp. vanilla

Combine all ingredients; bring to a boil. Cool for about 5 minutes, then pour over cake. Yield: 15 servings.

Ruth Corriell, Master's Wife
Pleasant Grove Grange No. 475
La Grande, Ore.

VIRGINIA PRUNE CAKE

½ c. shortening
1 c. sugar
2 beaten eggs
1 c. sour milk or buttermilk
2 tsp. baking soda
2 c. all-purpose flour
1 tsp. salt
1 ½ tsp. cinnamon
½ tsp. allspice
½ tsp. cloves
¾ c. stewed prunes, chopped
¾ c. nuts (opt.)

Cream shortening and sugar together until sugar is dissolved; add eggs. To this mixture add buttermilk in which soda has been dissolved. Sift flour before measuring; add to flour the spices. Sift; add slowly to egg and milk mixture. Add the chopped prunes and nuts; mix thoroughly. Pour into two 8-inch layer pans. Bake in a 350-degree oven for about 40 minutes or until cake springs back lightly when touched.

Mrs. Eugene Phipps, Jr., Master
Cox's Chapel Grange No. 954
Mouth of Wilson, Va.

PUMPKIN CAKE

2 c. sugar
2 c. pumpkin
4 eggs
1 ¼ c. cooking oil
½ c. chopped nuts
8 to 10 cherries, chopped
¾ c. raisins
3 tsp. cinnamon
1 tsp. salt
1 tsp. soda
2 tbsp. baking powder
3 c. flour

Blend first three ingredients; add remaining ingredients, blending well. Pour into a greased loaf or tube cake pan. Bake 40 to 50 minutes in a 350-degree oven.

Gladys Barber, Home Ec. Chm.
Obwebetuck Grange No. 206
North Windham, Conn.

PUMPKIN CAKE

2 ¼ c. flour
3 tsp. baking powder
½ tsp. salt
¼ tsp. soda
1 ½ tsp. cinnamon
½ tsp. ginger
½ tsp. allspice
½ c. butter or shortening
1 c. firmly packed brown sugar
1 egg plus 2 egg yolks, unbeaten
¾ c. buttermilk or sour milk
¾ c. canned pumpkin
½ c. chopped walnuts

Measure sifted flour; add baking powder, salt, soda, spices. Sift together three times. Cream butter; add sugar gradually and cream well. Add egg and egg yolks, one at a time, beating until light. Add flour alternately with buttermilk, in small amounts, beating after each addition until smooth. Add pumpkin and nuts; mix well. Bake in two round 8-inch layer pans, lined on bottoms with paper. Bake in 350-degree oven 30 to 35 minutes or until done. Cool; frost with fluffy frosting, tinted orange. Garnish with small flowers.

Helen Davis, Home Ec. Chm.
Meridian Grange No. 25
Meridian, Idaho

PUMPKIN CAKE

3 ½ c. flour
½ tsp. salt
2 tsp. soda
1 tsp. nutmeg
3 c. sugar
1 c. oil
4 eggs
⅔ c. water
2 c. pumpkin

Mix all dry ingredients in bowl. Make a well in center and add oil, eggs and water. Mix; add pumpkin. Mix and pour into 4 small 4 1/2 x 8 1/2 x 2 1/2-inch loaf pans. Bake for 1 hour at 350 degrees. Yield: 4 loaves.

Mrs. Ruth Alkema, Master's Wife
Clovis Grange
Clovis, Cal.

BOILED RAISIN CAKE

1 c. sugar
1 c. raisins
½ c. shortening or butter
1 c. hot water
1 ½ c. flour
1 tsp. cinnamon
¼ tsp. cloves
1 tsp. soda
¼ tsp. salt

Boil together sugar, raisins, shortening and hot water for 1 minute; cool. Add sifted remaining ingredients and mix well. Pour into greased 8-inch pan.

TOPPING:

2 level tbsp. flour
4 tbsp. sugar
½ tsp. cinnamon
2 tbsp. melted butter

Combine and sprinkle over cake batter. Bake at 400 degrees for 30 minutes.

Mrs. Paul Grego, Home Ec. Chm.
Lorenton Grange No. 1095
Morris, Pa.

RAISIN CAKE

1 c. raisins
1 ½ c. water
¾ c. butter or margarine
2 c. flour
1 c. sugar
1 tsp. soda
1 tsp. cinnamon
¼ tsp. cloves
½ tsp. ginger
¼ tsp. nutmeg
½ tsp. salt

Simmer raisins in water until soft. Reserve raisin water. Melt butter and mix with dry ingredients and 1 cup reserved raisin water. Add raisins to dry ingredients. Mix well. Bake in an 8 x 8-inch square pan for 30 to 35 minutes at 350 degrees.

Mrs. W. H. Pratt, Master
Pettipaug No. 203
Essex, Conn.

POOR MAN'S CAKE

2 c. sugar
2 c. raisins
2 c. cold water
1 c. shortening
1 tbsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
3 c. flour, unsifted
2 tsp. soda
½ tsp. salt
1 tsp. vanilla

Combine first seven ingredients in a 3-quart saucepan. Bring to a boil. Boil 3 minutes. Cool until lukewarm. Combine flour, soda, salt in sifter. Sift into cooled cooked mixture in thirds. Beat well after each addition. Add vanilla. Bake at 350 degrees for 45 minutes in well greased and floured 12 x 7 1/2 x 2-inch glass pan.

Mrs. Clara Gray, Master's Wife
Half Moon Bay No. 794
San Gregorio, Cal.

RHUBARB CRUNCH CAKE

½ c. plus 2 tbsp. butter or margarine
1 ½ c. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. soda
1 c. thick sour cream
2 c. sifted flour
½ c. chopped nuts
1 ½ c. finely chopped rhubarb
½ c. white sugar
1 tsp. cinnamon
½ tsp. nutmeg

Cream 1/2 cup butter and brown sugar; blend in eggs and vanilla. Dissolve soda in sour cream. Stir in alternately with flour. Add nuts and rhubarb. Turn into greased and floured 9 x 13-inch pan. Combine remaining ingredients and sprinkle over top. Bake at 350 degrees for 40 minutes. May be served warm with cream.

Mrs. Gary Draszt, Home Ec. Chm.
Montana State Grange
Thompson Falls, Mont.

RHUBARB UPSIDE-DOWN CAKE

3 c. rhubarb, cut in 1-in. pieces
10 marshmallows, halved
1 ¾ c. sugar
½ c. shortening
2 eggs
1 ¾ c. flour
3 tsp. baking powder
¼ tsp. salt
½ c. milk

Arrange rhubarb in 10-inch skillet. Add marshmallows and 3/4 cup sugar. Thoroughly cream shortening and remaining sugar. Beat in eggs, one at a time. Sift dry ingredients together; add alternately with milk, stirring till smooth after each addition. Spread over rhubarb. Bake at 350 degrees 40 to 50 minutes. Cool 5 minutes; loosen edges. Invert on serving plate; serve with or without whipped cream. Yield: 6-8 servings.

Mrs. Ruth Falk, Home Ec. Chm.
Lake Creek Grange No. 818
Harrisburg, Ore.

JELLY ROLL

3 eggs, separated
1 ½ c. sugar
1 tsp. orange juice
1 tbsp. grated orange rind
½ c. hot water
1 ½ c. flour
1 ½ tsp. baking powder
¼ tsp. salt
1 jar jelly or jam
Powdered sugar

Beat egg yolks until thick; add sugar, juice and rind gradually. Add hot water, stirring constantly. Sift flour, baking powder and salt; fold into egg mixture. Fold in stiffly whipped egg whites. Pour into well-oiled shallow pan. Bake in 375-degree oven about 12 minutes; remove from oven. Turn onto cloth covered board; spread with jelly or jam. Roll; wrap tightly with cloth. Allow to stand until cold; unwrap and sprinkle with powdered sugar. Yield: 12 servings.

Margaret S. Thomas
Bethesda Grange No. 64
Marydel, Del.

JELLY ROLL

1 c. sugar
1 c. flour
1 ½ tsp. baking powder
½ tsp. salt
3 eggs
6 tbsp. boiling water
Powdered sugar
1 glass tart jelly

Sift dry ingredients together. Beat eggs until thick and lemon colored. Add dry ingredients and beat well. Add boiling water, 1 tablespoonful at a time. Pour into well-greased and floured 11 x 15-inch jelly roll pan. Bake about 25 minutes in 375-degree oven or until cake springs back when touched. Put roll out on cloth sprinkled with powdered sugar; spread with jelly. Cut off crisp edges with a sharp knife; roll and hang in cloth until cool. Serve plain, with whipped cream or ice cream. Yield: 8 servings.

Donna Buschhorn, Finance Com.
Frontier Grange No. 105
Hazelton, Idaho

SUNSHINE LEMON ROLL

1 c. flour
1 tsp. baking powder
¼ tsp. salt
3 lge. eggs
1 c. sugar
¼ c. water
1 tsp. vanilla

Heat oven to 375 degrees. Grease a 15 1/2 x 10 1/2 x 1-inch jelly roll pan and line bottom with greased brown paper or aluminum foil. Sift flour, baking powder and salt and set aside. Beat eggs in small mixer bowl until very thick and lemon colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water and vanilla on low speed. Slowly mix in dry ingredients, on low speed, just until batter is smooth. Pour into prepared pan. Bake 12 to 15 minutes or until top springs back when lightly touched. Loosen edges and immediately turn upside-down on a towel sprinkled with confectioners' sugar. Carefully remove paper. Trim off any stiff edges. While cake is still hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake; remove towel. Spread with Lemon Filling. Roll again. Frost with Clear Lemon Glaze. Cut in 1 1/2 inch slices.

LEMON FILLING:

1 pkg. lemon pie filling
1 pkg. dessert topping mix

Cook lemon pie filling according to directions on box; set aside until cold. Whip dessert topping mix according to directions on box; fold into pie filling.

CLEAR LEMON GLAZE:

¾ c. sugar
2 tbsp. cornstarch
¼ tsp. salt
¾ c. water
2 tbsp. grated lemon rind
1 tbsp. butter
⅓ c. lemon juice
1 c. flaked coconut

Mix sugar, cornstarch and salt in saucepan. Gradually stir in water. Bring to rolling boil; boil 1 minute, stirring constantly. Remove from heat. Add lemon rind and butter. Gradually stir in lemon juice. Cool thoroughly. Glaze cake. Sprinkle with coconut.

Mrs. Curtis De Hoff, Home Ec. Chm.
Dublin Grange No. 1409
Canfield, O.

CHOCOLATE ROLL

4 eggs
Sugar
½ c. flour
½ tsp. baking powder
¼ tsp. salt
2 squares unsweetened chocolate
¼ tsp. soda
3 tbsp. cold water
1 tsp. vanilla
Powdered sugar

Beat eggs and 3/4 cup sugar with electric mixer until light and thick. Fold flour, baking powder and salt into egg mixture. To the melted chocolate add 2 tablespoons sugar, soda and cold water. Mix until light and quickly fold into batter along with the vanilla. Bake in a waxed paper-lined, greased, 15 x 10 x 1-inch jelly roll tin. Bake at 375 degrees 15 to 20 minutes. Remove from oven and turn onto towel covered with powdered sugar. Cool 5 minutes then roll like jelly roll and place on wire rack until cool.

FILLING:

3 tbsp. flour
½ c. milk
¼ c. shortening
¼ c. butter
½ c. sugar
1 tsp. vanilla
Powdered sugar

Mix flour with milk. Cook until thick; cool. Place in mixer bowl, flour mixture, shortening, butter and sugar. Beat until fluffy, like whipped cream. Add vanilla. Spread over cake; roll up. Dust roll with powdered sugar.

Mrs. Robert Selleck, Master's Wife
Lona Grange No. 272
Towanda, Pa.

JELLY ROLL

4 egg yolks
¾ c. sugar
½ tsp. vanilla
4 egg whites
¾ c. cake flour
¼ tsp. salt
1 tsp. baking powder

Beat egg yolks until thick; add 1/4 cup sugar and vanilla. Beat until thick. Beat egg whites; add remaining sugar and beat until very stiff. Fold yolk mixture into whites; add sifted dry ingredients, folding in carefully. Pour into waxed paper-lined 10 1/2 x 15-inch jelly roll pan. Bake at 375 degrees 12 minutes. Loosen sides and turn on a towel covered with confectioners' sugar; remove waxed paper. Trim crusts; roll quickly with clean waxed paper inside. Wrap in sugared towel and cool. Unroll; remove waxed paper. Spread with favorite jelly and roll again. Sprinkle with confectioners' sugar just before serving. Yield: 8 servings.

Mrs. Raymond Denman, Sec.
Hope Grange No. 115
Oswego, N. Y.

SCRIPTURE CAKE

1 c. butter
2 c. sugar
6 eggs, separated
1 tbsp. honey
4 c. all-purpose flour
1 tsp. salt
2 tsp. baking powder
1 tbsp. mixed spices
1 c. milk
1 c. almonds, chopped
2 c. figs, chopped
2 c. raisins, ½ white and ½ dark

Cream butter and sugar. Add well beaten egg yolks and beat well. Add honey. Mix and sift dry ingredients. Add alternately with milk to batter. Beat until smooth. Add chopped nuts and fruit. Fold in stiffly-beaten egg whites. Pour into greased 10-inch tube pan. Bake at 350 degrees for 1 hour and 15 minutes. Dredge fruit with small amount of flour.

Mrs. Frank Clark, Master
Pleasant Valley No. 535
Columbiana, O.

SHOO-FLY CAKE

8 c. unsifted flour
4 c. sugar
2 c. oleo
1 c. corn syrup
1 c. molasses
2 rounded tsp. soda
4 c. hot water

Preheat oven to 400 degrees. Grease and flour five 8-inch cake tins. Mix flour, sugar and oleo. Sprinkle crumbs in each pan reserving some for top. Combine remaining ingredients. Mix the liquid into the dry ingredients. Pour into cake pans. Put crumbs on top. Bake at 400 degrees until cake tests done. Temperature may be lowered after 25 minutes. Yield: 30 servings.

Beatrice M. Bredbenner, Master
Mahoning Grange No. 2039
Lehighton, Pa.

SOUR CREAM CAKE

¾ c. butter or margarine
1 ½ c. sugar
4 egg whites
1 c. sour cream
½ c. milk
1 tsp. vanilla
2 ¾ c. sifted flour
3 tsp. baking powder
¾ tsp. salt
1 tsp. soda
1 ½ c. semisweet chocolate pieces
¾ c. sour cream

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Grease and flour, three 8-inch round cake pans. Sift flour, baking powder, salt and soda. Cream shortening well; add 1 cup sugar. Stir until very smooth. Beat egg whites until they form soft peaks. Add 1/2 cup sugar. Beat until they form a meringue. Mix sour cream, milk and vanilla. Stir one-fourth of flour mixture into creamed sugar mixture. Add one-third of milk mixture. Repeat until ingredients are used up. Gently fold in meringue. Bake 25 minutes at 350 degrees. Melt chocolate pieces over hot water. Remove from heat; stir in sour cream. Beat well; spread between layers, top and sides of cake. Yield: 10-12 servings.

Anna M. Whipple, Master
Jaffrey No. 135
Jaffrey, N. H.

BUTTERMILK SPICE CAKE

2 c. plus 2 tsp. sifted flour
1 c. sugar
1 tsp. salt
1 tsp. baking powder
¾ tsp. soda
¾ tsp. cloves
¾ tsp. cinnamon
¾ c. brown sugar
½ c. soft shortening
1 c. buttermilk
3 eggs

Heat oven to 350 degrees. Grease well and dust with flour 2 round 9 x 1 1/2-inch layer pans, or a 13 x 9 1/2 x 2-inch oblong pan. Sift dry ingredients into bowl. Add brown sugar, shortening, buttermilk. Beat 2 minutes at medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 more minutes, scraping bowl constantly. Pour into prepared pans. Bake layers 35 to 40 minutes, oblong 45 to 50 minutes. Cool. Ice as desired.

Mrs. John C. Bostic, Home Ec. Chm.
Patriot Grange
Gallipolis, O.

EGGLESS NUT CAKE

1 ½ c. sugar
1 ½ c. water
½ c. lard or shortening
1 c. raisins
1 tsp. cinnamon
1 tsp. cloves
¼ tsp. salt
3 c. flour
1 ½ tsp. soda
1 tsp. baking powder
1 c. nuts

Combine sugar, water, lard, raisins, cinnamon, cloves and salt. Boil for 5 minutes. Remove from heat and cool. Add flour, soda, baking powder and nuts. Stir to mix. Pour in greased and floured pan. Bake at 350 degrees for 30 to 45 minutes. If desired, frost with thin frosting; serve. Yield: 10 servings.

Mrs. Anella Campbell, Home Ec. Chm.
London Grange
Cottage Grove, Ore.

GREEN MOUNTAIN CAKE

1 c. sugar
½ c. butter
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 c. chopped raisins
Pinch of ginger
1 c. hot water
1 tsp. soda
1 ¾ c. flour
1 tsp. vanilla

Combine first seven ingredients. Pour water over ingredients. Simmer until raisins are tender. Cool; add soda and stir in flour. Add vanilla. Bake at 350 degrees until cake tests done.

Bernice Kingsbury, Sec.
Milton Grange No. 522
Milton, Vt.

SOUR MILK SPICE CAKE

1 c. sugar
2 tbsp. shortening
Pinch of salt
1 c. sour milk
1 tsp. soda
1 ½ c. sifted flour
1 tsp. each cinnamon, cloves and nutmeg
1 c. seedless raisins, chopped

Cream sugar, shortening and salt. Add sour milk to soda. Sift flour and spices together. Add raisins. Bake in slightly greased bread tin at 350 degrees for 25 minutes or until cake tester comes out clean. Yield: 12 servings.

Mary Durgin
Mystic Grange
Searsmont, Me.

MOLASSES CAKE

½ c. shortening
½ c. sugar
1 egg
½ c. molasses
1 tsp. vanilla extract
1 ¾ c. flour
1 tsp. soda
½ tsp. cinnamon
½ tsp. ginger
½ tsp. salt
½ c. boiling water

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Cream shortening and sugar together; then add unbeaten egg and beat well. Add molasses and vanilla. Add flour sifted with soda, spices and salt to mixture, stirring well. Add boiling water, beating all together. Bake in well-greased pan for 30 minutes in 375-degree oven. Yield: 12 servings.

Mrs. Geniva Gorden, Home Ec. Chm.
Cobbossee Contee No. 100
Gardiner, Me.

SPICE CAKE

¾ c. shortening
1 ¼ c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tbsp. cocoa
1 tsp. cinnamon
½ tsp. each cloves, allspice
1 c. raisins, uncooked
1 c. sour milk

Cream shortening and sugar; add eggs and beat until creamy. Sift together dry ingredients. Add raisins to dry mixture. Add alternately with milk and beat until smooth. Bake in 9 x 13 x 2-inch pan at 350 degrees for 55 minutes. Ice with favorite brown sugar icing. Yield: 18 servings.

Mrs. James L. Jones, Master's Wife
The Plains, Grange No. 2302
Lafayette, Ind.

TROPICAL SPICE CAKE

2 ¼ c. cake flour
1 c. white sugar
1 tsp. salt
1 tsp. baking powder
¾ tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
¼ tsp. cloves
½ tsp. allspice
¾ c. packed brown sugar
½ c. shortening
1 c. buttermilk or sour milk
3 eggs

Heat oven to 350 degrees. Grease and flour two 9-inch cake pans. Mix flour, sugar, salt, baking powder, soda and spices. Add brown sugar, shortening and milk. Beat 2 minutes or 300 strokes. Add eggs and beat 2 more minutes. Pour batter into pans. Bake 35 to 40 minutes or until done. Frost with Seven-Minute Sea Foam Icing, if desired.

Mrs. Donna L. Boss, Master's Wife
North Douglas Grange No. 936
Drain, Ore.

TOMATO SOUP CAKE

½ c. shortening
1 c. sugar
2 eggs
1 c. tomato soup
1 tsp. soda
2 tsp. baking powder
2 c. sifted flour
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
1 c. raisins or dates
1 c. walnuts, chopped

Cream shortening, sugar and eggs. Add soup and soda. Sift together dry ingredients. Add to soup mixture. Stir in raisins or dates and walnuts. Pour into 13 x 9-inch pan. Bake at 350 degrees for 30 to 35 minutes. Frost with cream cheese frosting, if desired.

Mrs. Ruth Ward, Home Ec. Chm.
Farmington Grange No. 1229
West Farmington, O.

HOT MILK SPONGE CAKE

2 eggs
1 c. sugar
1 c. flour
1 tsp. baking powder
Pinch of salt
1 tsp. vanilla
½ c. milk
1 tsp. melted butter

Beat eggs very light, gradually adding sugar beating all the time. Sift dry ingredients and beat into egg mixture. Add vanilla. Heat milk scalding hot; add melted butter, add to other mixture. Pour into 10 x 6 x 1 1/2-inch deep pan. Bake 20 minutes in 350-degree oven or until done.

Alice Fischer, Home Ec. Chm.
Paugus Grange No. 540
Fryeburg, Me.

MAPLE SPONGE CAKE

¾ c. maple syrup
4 eggs, separated
½ tsp. vanilla
¼ tsp. salt
1 c. sifted cake flour
½ tsp. baking powder

Heat syrup to boiling point; slowly pour on beaten egg whites, beating constantly. Fold in beaten egg yolks, vanilla, salt, flour and baking powder. Bake in tube pan at 325 degrees for 50 minutes.

Geneva Ayers, Home Ec. Chm.
Gassetts Grange No. 327 Inc.
Ludlow, Vt.

MOLASSES SPONGE CAKE

1 c. molasses
½ c. sugar
1 egg
½ c. shortening
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. nutmeg
¼ tsp. cloves
2 ½ c. sifted flour
½ tsp. salt
1 c. boiling water

Beat molasses, sugar, egg and shortening until thick and creamy. Sift all dry ingredients together 3 times; add to creamed portion and mix until smooth. Add boiling water and beat smooth. Pour into 9 x 12-inch well-greased pan. Bake in 350-degree oven for 35 minutes. Ice with thin vanilla or almond icing. Yield: Twelve 4-inch squares.
PERSONAL NOTE: This old English recipe is a delight to children to sell at fairs.

Mrs. Elsie M. Gorman, Master
Randolph Grange No. 316
Avon, Mass.

STRAWBERRY LONG CAKE

½ c. vegetable shortening
½ tsp. salt
1 tsp. vanilla
1 ½ c. plus 1 tsp. sugar
2 eggs, unbeaten
¾ c. milk
2 c. sifted flour
2 ½ tsp. baking powder
2 qt. crushed and whole strawberries
1 egg white

Combine shortening, salt and vanilla. Add 1 cup sugar gradually; cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add milk alternately with sifted dry ingredients, beating until smooth. Pour into two well-greased and floured 8-inch pans. Bake in 375-degree oven 25 minutes; cool. Spread crushed berries, sweetened with 1/2 cup sugar over one layer; top with second layer. Beat egg white until stiff peaks form, gradually adding remaining sugar. Top with additional crushed and whole berries. Serve immediately. Yield: 6 servings.

Mrs. Daisy M. Loose, Chm. Home Ec. Comm.
Bernville Grange No. 1887
Bernville, Pa.

SWEDISH NUT CAKE

1 c. sugar
½ c. shortening
2 eggs, well beaten
2 c. sifted flour
½ tsp. salt
1 c. sour milk mixed with 1 tsp. baking soda
1 c. nutmeats, ground
1 c. raisins, ground
Rind of 1 orange, ground

Cream sugar and shortening well. Add eggs and mix well. Add sifted flour and salt alternately with the sour milk and baking soda. Add ground nuts, raisins and orange rind. Pour into a greased 9 x 13-inch pan. Bake in 350-degree oven for 45 minutes or until cake tests done.

TOPPING:

Juice of 1 orange or ½ cup
½ c. sugar

Combine juice and sugar. Spoon over cake while warm. Make cake the day before needed for orange to season through cake.

Mae B. Miller, Home Ec. Chm.
Franklin Grange No. 184
Lebanon, Conn.

SWEET POTATO SURPRISE CAKE

1 ½ c. cooking oil
2 c. sugar
4 eggs, separated
4 tbsp. hot water
2 ½ c. sifted cake flour
3 tsp. baking powder
½ tsp. salt
1 tsp. each ground cinnamon and nutmeg
1 ½ c. grated raw sweet potato
1 c. chopped nuts
1 tsp. vanilla

Combine oil and sugar; beat until smooth. Add egg yolks and beat well. Add water and then dry ingredients that have been sifted together. Stir in potatoes, nuts and vanilla; beat well. Beat egg whites until stiff and fold into mixture. Turn into three 8-inch greased and floured cake pans. Bake at 350 degrees 25 to 30 minutes.

FROSTING:

1 6-oz. can evaporated milk
1 ½ c. sugar
1 stick oleo
2 egg yolks
1 c. flaked coconut
1 tsp. vanilla
1 c. chopped nuts

Combine milk, sugar, oleo and egg yolks in saucepan; cook over medium heat about 10 minutes, stirring constantly, until mixture thickens. Add coconut, vanilla and nuts; beat until cool. Frost cake.

Mrs. Helen Peck, Home Ec. Chm.
Michigan State Grange
Ceresco, Mich.

FLUFFY RASPBERRY ANGEL DELIGHT

1 pkg. raspberry swirl angel food cake
1 pkg. fluffy white frosting mix
1 10-oz. pkg. frozen red raspberries, thawed and drained
½ c. flaked coconut

Add 1 tablespoon water to swirl mixture as directed on package; stir until smooth. Blend cake mix and water as directed on package. Add 2 cups of blended batter to swirl mixture; combine thoroughly. Pour half of white batter into bottom of 10-inch tube pan. Carefully pour raspberry batter over this layer. Add remaining white batter; bake as directed on package. Prepare frosting mix as directed on package. Blend in raspberries at lowest mixer speed; fold in coconut. Frost sides and top of cake.

Photograph for this recipe on page 21.

STRAWBERRY STEAM CAKE

1 c. plus 1 tbsp. sugar
½ c. plus 2 tbsp. butter
1 egg
1 c. sweet milk
2 tsp. baking powder
1 ½ c. flour
1 qt. fresh or frozen strawberries, cut up

Cream together 1 tablespoon sugar and 2 tablespoons butter; add egg and beat well. Add milk and sifted dry ingredients alternately. When well mixed, pour into well-greased mold or coffee can; steam for 45 minutes to 1 hour. While cake is steaming, cream together remaining sugar and remaining butter. Add creamed butter and sugar mixture to strawberries. Chill and serve on slices of warm steamed cake. Yield: 6-8 servings.

Sarah Jane Ward, Master
Monroe Grange No. 49
Monroe, N. H.

SWEDISH TORTE

1 ½ c. sugar
½ c. shortening
4 egg yolks, beaten
1 tsp. vanilla
1 c. flour
1 tsp. baking powder
¼ tsp. salt
5 tbsp. milk
4 egg whites
½ pt. heavy cream, whipped

Blend 1/2 cup sugar, shortening and beaten yolks together. Add flour, baking powder and salt, sifted together, alternately with milk. Mix well. Pour into two well-greased and floured 8-inch layer cake pans. Beat whites, gradually adding 1 cup sugar, until stiff. Beat well. Spread over each layer. Bake 30 minutes in 325-degree oven. When tortes are pale bisque color, remove from oven. Remove from pans with a spatula. Spread tops with fresh or frozen fruits. Put two layers together with whipped cream. Decorate top with fruit if desired. Serve immediately.

Mrs. Mae A. Kummerer, Master
Clinton Grange No. 77
Clinton, Conn.

WHIPPED CREAM CAKE

4 lge. eggs
2 c. sugar
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 c. heavy cream, whipped
1 tsp. vanilla or 1 tsp. lemon juice and rind of 1 lemon

Preheat oven to 325 degrees. Cream eggs and sugar together until light and fluffy. Sift dry ingredients together; stir into sugar mixture. When well blended, fold cream into mixture gently; add flavoring. Bake for 35 to 45 minutes in a well-greased 10 x 14-inch pan. Cut into squares; top with confectioners' sugar or whipped cream. Yield: 15 servings.

Mrs. Harvey Polinsky, Master's Wife
Pachaug Grange No. 96
Jewett City, Conn.

YELLOW CAKE

2 eggs, separated
1 ½ c. sugar
2 ¼ c. flour
3 heaping tsp. baking powder
1 tsp. salt
1 c. plus 2 tbsp. milk
⅓ c. shortening
1 ½ tsp. vanilla

Beat egg whites until frothy; gradually beat in 1/2 cup sugar. Continue beating until stiff and glossy. In another bowl add sifted dry ingredients. Add 3/4 cup milk and the shortening. Beat 1 minute on medium speed with mixer or 150 vigorous strokes by hand. Then add egg yolks, remaining milk and vanilla; beat for another minute. Last fold in egg whites. Bake in 350-degree oven. Yield: 2 large layer cakes or 24 large cupcakes.

Merle Jordan, Home Ec. Chm.
Scenic Grange No. 529
Ellsworth, Me.

EASY DOES IT

1 pkg. almond-white cake mix
1 pkg. instant vanilla pudding mix
4 eggs
¾ c. oil
¾ c. sherry wine
1 tsp. nutmeg
Powdered sugar

Mix all ingredients except powdered sugar; beat 5 minutes. Pour in large well-greased tube pan. Bake 45 minutes at 350 degrees; sprinkle with powdered sugar.

Freda Bartholomew, Pianist
Redwood Grange
Grants Pass, Ore.

STRAWBERRY CAKE

1 pkg. white cake mix
2 tbsp. flour
1 pkg. strawberry gelatin
4 eggs
½ c. water
½ 10-oz. pkg. frozen strawberries
¾ c. salad oil

Mix cake mix, flour, gelatin, eggs and water; beat 2 minutes. Add thawed strawberries; beat 2 minutes. Add oil and beat 1 minute. Put in three layer cake pans; bake at 350 degrees for 25 minutes. If using angel cake pan bake for 35 minutes. If desired, frost with whipped cream and remaining berries or boiled frosting.

Josephine M. Leavitt, Home Ec. Chm.
East Barnard Grange No. 380
South Royalton, Vt.

LEMON CAKE

1 pkg. yellow cake mix
1 pkg. lemon gelatin
4 eggs
¾ c. water
½ c. oil

Mix ingredients and beat 4 minutes. Pour into 10 x 15-inch, well-greased and floured pan. Bake at 350 degrees for 40 to 50 minutes; bake at 325 degrees if using glass dish.

SAUCE:

Juice and finely grated rind of 2 lemons
1 ½ c. powdered sugar

Combine ingredients. While cake is hot punch holes in it with fork; pour on sauce and spread over cake.

Mrs. Lois Mannix
Avon Grange No. 125
Avon, Mont.

ORANGE GLAZE CAKE

1 box yellow cake mix
1 box gelatin instant lemon pudding
⅔ c. oil
⅔ c. water
5 eggs

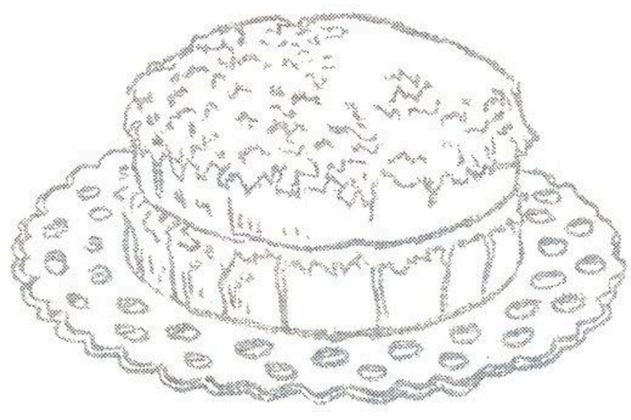
Mix ingredients well. Bake in tube pan at 325 degrees for 45 minutes to 1 hour.

GLAZE:

Juice of 2 oranges
Juice of 1 lemon
1 box powdered sugar

Combine ingredients and mix well. Pour glaze over hot cake before removing from pan; let set 15 minutes. Turn out of pan and pour on remaining glaze.

Mrs. Mary Henderson, Master
Pliney Grange No. 627
Simpsonville, S. C.



STRAWBERRY CAKE

3 eggs
1 c. water
⅓ c. cooking oil
1 pkg. white cake mix
6 tbsp. cake flour
1 pkg. strawberry gelatin
½ 10-oz. pkg. frozen strawberries

Combine in large mixer bowl eggs, water and cooking oil. Beat well. Add cake mix, flour and gelatin. Beat at medium speed until smooth and creamy, about 3 minutes. Fold in strawberries. Pour batter into well-greased 9 x 13-inch or two 9-inch cake pans. Bake at 350 degrees for 30 to 35 minutes or until cake springs back when lightly touched in center. Frost with the following icing.

ICING:

¾ c. butter
1 box powdered sugar
½ 10-oz. pkg. strawberries

Blend all ingredients well.

Mable Presler, Home Ec. Chm.
Rose Hill No. 256
Denver, Colo.

GERMAN CHOCOLATE CAKE

1 pkg. white cake mix
1 pkg. instant chocolate pudding mix
2 c. milk
3 egg whites, unbeaten

Combine all ingredients and beat for 6 to 8 minutes. Bake cake in two layers or large pan at 350 degrees for 1 hour or until done. Cool.

FROSTING:

1 c. white sugar
1 c. canned milk
3 egg yolks
1 stick butter
1 c. nuts, finely chopped
1 tsp. vanilla
1 c. coconut

Combine sugar, milk, egg yolks and butter; cook over medium heat until thick, being careful not to burn. Remove from heat; add nuts, vanilla and coconut. When cake is cold, split and frost between layers and on top.

Mrs. Myrtle Twining, Pomona
Fargo Grange
Wilder, Idaho

BUTTERMILK FUDGE CAKE

4 squares chocolate
1 c. boiling water
3 c. sugar
1 c. margarine
4 eggs
2 tsp. soda
3 c. all-purpose flour
1 ½ c. buttermilk
2 tsp. vanilla

Break chocolate squares into boiling water and set aside to dissolve. Cream sugar and margarine. Add eggs, one at a time, stirring well after each egg. Stir chocolate mixture until smooth and add to creamed mixture. Sift soda with flour; add dry ingredients alternately with milk to creamed mixture. Add vanilla. Bake in four well-greased and floured 8-inch pans at 350 degrees for about 35 minutes. Frost with chocolate icing.

Mrs. May Long, Master
Pleasent Park Grange No. 156
Conifer, Colo.

CHOCOLATE CAKE

2 c. sugar
½ c. shortening
3 squares melted chocolate
2 c. sifted cake flour
1 tsp. salt
1 ½ tsp. baking soda
¾ tsp. baking powder
1 ¼ c. milk
3 eggs
1 tsp. vanilla

Cream sugar and shortening; add chocolate. Stir in sifted dry ingredients; add milk, beaten eggs and vanilla. Pour into two greased and floured or paper-lined square or round 8 or 9-inch layer pans. Bake in 350-degree oven 30 to 40 minutes. If desired frost with whipped cream or dust with confectioners' sugar. Yield: 16 servings.

Mrs. James Dimond, Master
Fort Covington Grange No. 937
Fort Covington, N.Y.

DARK CHOCOLATE CAKE

3 c. flour
2 c. sugar
2 tsp. soda
¾ tsp. salt
½ c. cocoa
¾ c. oil
2 tbsp. lemon juice or vinegar
2 c. water

Sift dry ingredients into mixing bowl; add oil, lemon juice and 1 cup water; stir, do not beat, until moistened. Add the remaining water; blend. Batter can be lumpy and of thin consistency. Beating will make cake tough. Pour into greased and floured 8 x 12-inch glass baking dish. Bake 35 minutes in 350-degree oven. Serve plain, with powdered sugar frosting, with whipped cream or ice cream. Yield: 12-16 servings.

Ada Morrow, Home Ec. Chm.
Prescott Grange No. 519
Modesto, Cal.

COOKIE SHEET CAKE

2 c. flour
2 c. sugar
½ tsp. salt
2 sticks margarine
3 tbsp. cocoa
1 c. water
2 eggs
½ c. buttermilk
1 tsp. soda
1 tsp. vanilla

Sift flour; measure and resift with sugar and salt. Bring margarine, cocoa and water to a boil. Pour over above mixture. Beat eggs well. Add buttermilk, soda and vanilla. Combine with other ingredients. Pour into greased and floured 15 1/2 x 10 1/2 x 1-inch cookie sheet. Bake at 350 degrees 20 minutes or until done. One-half cup Crisco may be substituted for 1 stick margarine.

FROSTING:

1 stick margarine
3 tbsp. cocoa or 1 square unsweetened chocolate
6 tbsp. milk
1 box confectioners' sugar
½ c. nuts, chopped
1 tsp. vanilla (opt.)

(Continued on next page)

Melt margarine, cocoa and milk in saucepan; do not boil. Remove from pan; beat in sugar. Add nuts and vanilla. Frost cake while hot. Yield: 24 servings.

Mrs. William H. Cutshall, Master's Wife
Mt. Hope Grange No. 1473
Guys Mills, Pa.
Mrs. Allen Kreuscher, Master's Wife
De Witt Grange No. 429
De Witt, Neb.

CHOCOLATE CAKE

2 tsp. soda
1 c. cold water
1 c. sugar
4 to 7 tbsp. cocoa
2 c. sifted flour
1 tsp. vanilla
1 c. salad dressing

Dissolve soda in cold water; mix in ingredients in order given. Put in 13 x 9-inch pan. Bake at 350 degrees for 30 minutes. Yield: 16 servings.

Mrs. Earl Leet, Home Ec. Chm.
Upper Lisle Grange No. 508
Lisle, N. Y.
Hazel E. Maple, Master
Seneca Grange No. 44
Seneca Falls, N. Y.

CHOCOLATE-MOCHA CAKE

2 c. sifted cake flour
¾ tsp. salt
1 tsp. soda
2 c. sugar
2 tsp. instant coffee
½ c. butter or margarine
½ c. water
¾ c. buttermilk
4 squares unsweetened chocolate, melted
3 eggs
1 ½ tsp. vanilla

Sift together the first 5 ingredients; blend in butter. Add water, buttermilk and cooled chocolate. Beat for 2 minutes on low speed. Add eggs and vanilla. Beat for 2 minutes longer. Pour into two 9-inch greased and floured layer pans. Bake at 350 degrees for 25 to 30 minutes or until cake leaves sides of pan. Cool. Frost with the following frosting and decorate with almonds dipped in frosting.

CHOCOLATE CREAM:

1 12-oz. pkg. semisweet chocolate pieces
1 ½ c. sour cream
Dash of salt

Melt chocolate; blend in sour cream and salt.

Photograph for this recipe on page 383.

CRAZY CAKE

1 ½ c. flour
1 c. sugar
1 tsp. salt
1 tsp. soda
3 tbsp. cocoa
⅓ c. Wesson oil
1 tbsp. vinegar
1 tsp. vanilla
1 c. water

Sift dry ingredients together in mixing bowl. Make a well in the center and add the liquid ingredients and stir with a spoon. Pour in 9 x 9-inch greased and floured pan. Bake at 350 degrees until cake pulls away from the pan, about 35 minutes.

Mrs. James W. Ingwersen, Jr. Supt.
The National Grange
First Lady, Kansas State Grange
LeRoy, Kan.

EGGLESS CHOCOLATE CAKE

2 squares chocolate
1 c. milk
1 tbsp. butter
1 c. sugar
1 tsp. soda
1 ½ c. flour
1 tsp. vanilla

Melt chocolate in 1/2 cup milk in double boiler. Remove from heat. Add butter and sugar and cool. Stir in remaining ingredients. Turn into square cake pan. Bake at 350 degrees for 30 to 40 minutes.

Mrs. Frank H. Nelson, First Lady
Massachusetts State Grange
Athol, Mass.

FAMILY CHOCOLATE CAKE

2 c. sugar
⅔ c. shortening
2 eggs
⅔ c. cocoa
1 c. hot water
1 c. sweet milk
3 c. flour
4 tsp. baking powder
1 tsp. salt

Combine sugar, shortening and eggs. Mix cocoa with hot water; add to mixture. Beat well. Combine flour, baking powder and salt. Sift in mixture alternating with milk. Beat well. Bake in 3 layer cake pans in 350-degree oven for 30 minutes.

Mrs. Doris Saxton, Home Ec. Chm.
Troy Grange No. 182
Troy, Pa.

FUDGE CAKE

3 c. sifted flour
1 ½ tsp. soda
¾ tsp. salt
2 ¼ c. sugar
¾ c. vegetable shortening or butter
1 ½ tsp. vanilla
3 eggs, unbeaten
3 squares unsweetened chocolate
1 ½ c. iced water
Date Cream Filling (opt.)
Chocolate-Cream Frosting (opt.)

Combine flour, soda and salt; sift together. Cream sugar, shortening and vanilla. Add eggs and beat until light and fluffy; stir in melted chocolate. Alternately add flour and water to chocolate mixture, beating after each addition until batter is smooth. Pour into three greased 9-inch layer pans. Bake at 350 degrees 35 to 40 minutes; cool. Spread Date Cream Filling between layers and Chocolate-Cream Frosting over top and sides of cake.

DATE CREAM FILLING:

1 c. milk
½ c. chopped dates
¼ c. sugar
1 tbsp. flour
1 egg
½ c. chopped nuts
1 tsp. vanilla

Heat milk and dates in double boiler. Combine sugar, flour and egg, blending smooth. Slowly stir in hot milk mixture. Cook and stir until thick. Cool and then stir in nuts and vanilla.

CHOCOLATE-CREAM FROSTING:

2 squares unsweetened chocolate
1 c. light cream
2 c. sugar

Grate chocolate. Combine light cream and sugar in small heavy saucepan. Bring to a boil; boil 3 minutes. Remove from heat and set in a bowl of ice water. Beat until frosting will hold shape.
PERSONAL NOTE: This is the recipe Mrs. Wells used when she won the National Grange Baking Contest in 1960, using both the Date Cream Filling and Chocolate-Cream Frosting.

Mrs. Hal Wells, Home Ec. Chm.
North Carolina State Grange
Leicester, N.C.
Elaine Barnes, Master
Gibson Grange No. 798
Thompson, Pa.

FUDGE CAKE

2 squares chocolate
3 tbsp. butter
1 c. sugar
1 egg
1 ¼ c. flour
1 level tsp. soda
½ tsp. salt
¼ c. milk
½ c. boiling water

Melt in double boiler, chocolate and butter. Cream sugar and egg. Add chocolate mixture; stir well. Add milk and boiling water; stir again. Sift in flour mixed with soda and salt. Beat with beater until smooth. Batter will be thin. Bake in two 8-inch layer pans in 350-degree oven for 25 minutes. Yield: 12 servings.

Eldora Kiesman, Home Ec. Chm.
East Fryeburg Grange No. 537
Brownfield, Me.

GAY NINETIES CHOCOLATE CAKE

4 squares unsweetened chocolate
4 tbsp. butter
2 c. sifted all-purpose flour
1 tsp. salt
2 c. sugar
1 egg, unbeaten
1 ¾ c. milk
1 tsp. vanilla
1 tsp. soda

Melt chocolate and butter. Pour into mixing bowl to cool. Sift flour once; measure into sifter. Add salt. Add sugar to cooled chocolate; mix well. Add egg and 1 cup milk; blend. Sift in flour mixture; mix well until all flour is moist. Beat 1 minute. Add vanilla and 1/2 cup milk; blend. Dissolve soda in remaining milk. Mix in quickly. Pour batter into two round 9-inch layer pans. Bake 40 minutes at 350 degrees. Yield: 16 servings.

Faye L. Mithee, Master
Dawn of Hope Grange No. 397
Guilford, Me.

GERMAN SWEET CHOCOLATE CAKE

1 4-oz. bar German's sweet chocolate
½ c. boiling water
1 c. butter or margarine
2 c. sugar
4 egg yolks, unbeaten
1 tsp. vanilla
2 ½ c. sifted cake flour
½ tsp. salt
1 tsp. soda
1 c. buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture; beat well. Beat until smooth. Fold in whites. Pour into three deep 8 or 9-inch layer pans that have been lined on bottoms with paper. Bake at 350 degrees 30 to 40 minutes. Cool. Spread the following frosting between layers and on top if desired.

(Continued on next page)

COCONUT-PECAN FROSTING:

1 c. evaporated milk
1 c. sugar
3 egg yolks
½ c. butter
1 tsp. vanilla
1 ⅓ c. flaked coconut
1 c. pecans

Combine milk, sugar, egg yolks, butter or margarine and vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add coconut and pecans. Beat until thick enough to spread.

Herbert E. Edgerly, Master
Kennebec Valley Grange No. 128
Madison, Me.
Mrs. Lyman McCurdy, Home Ec. Chm.
Tiverton Grange No. 1515
Brinkhaven, O.
Ruth Kempkes, Home Ec. Chm.
Union Grange No. 64
Belchertown, Mass.
Ruth Payne, Master's Wife
New Concord Grange
New Concord, O.

POTATO CHOCOLATE CAKE

½ c. butter
2 c. sugar
1 c. mashed potatoes
4 eggs
1 square melted chocolate
2 c. flour
1 tsp. cinnamon
1 tsp. cloves
¼ tsp. salt
1 c. sour milk
1 tsp. soda
1 tbsp. water

Cream butter and sugar and add potatoes. Add eggs and chocolate. Add the dry ingredients alternately with sour milk. Mix soda in warm water and add. Bake in a 350-degree oven 30 minutes for 9-inch layer pans or 45 minutes for a large tube pan. Frost with favorite vanilla frosting.

Mrs. Lois I. Hamacher, Home Ec. Chm.
Freeman Lake Grange No. 125
Newport, Wash.

MASHED POTATO DEVIL'S FOOD CAKE

2 c. flour
¾ c. cocoa
¼ tsp. salt
3 tsp. baking powder
2 c. sugar
¾ c. shortening
1 c. mashed potatoes
1 c. milk
1 tsp. vanilla
3 eggs
1 c. nutmeats

Combine flour, cocoa, salt and baking powder and sift together. In large mixing bowl, place sugar, shortening, potatoes, milk, flour mixture and vanilla. Beat on medium speed for 2 minutes. Add eggs and continue beating for 2 minutes more. Add nuts. Place in three greased 8-inch layer pans. Bake at 375 degrees for 30 minutes or until the top springs back when pressed gently with the finger. Cool.

COOKED CREAM ICING:

½ c. sugar
6 tbsp. cornstarch
3 c. cream
½ tsp. vanilla

Combine sugar, cornstarch and 1/2 cup cream. Heat 2 1/2 cups cream slowly. When hot add sugar, cornstarch and cream mixture; cook until thick, stirring constantly. When done, add vanilla. Cool slightly and place on cake. Sprinkle with coconut or nuts, if desired. Yield: 12-16 servings.

Mrs. Leonard Henderson, Sr., Master's Wife
Wolf Creek Grange No. 596
North Powder, Ore.

MAYONNAISE CAKE

2 c. flour
1 c. sugar
½ c. cocoa
2 (level) tsp. soda
4 (level) tbsp. mayonnaise
1 c. hot water

Mix first four ingredients; make hole in flour mixture. Add mayonnaise and hot water. Bake 25 minutes at 325 degrees.

Mrs. Donald Baker, Master's Wife
Eureka Grange No. 816
Conneautville, Pa.

NEVER-FAIL CAKE

1 egg
½ c. cocoa
⅓ c. shortening
1 ½ c. flour
½ c. sour milk
1 tsp. vanilla
1 tsp. soda
¼ tsp. salt
1 c. sugar
½ c. boiling water

Put ingredients in bowl in order given. Do not mix until last item is added. Beat well; bake in 350-degree oven for 30 minutes in square 8-inch pan.

Mrs. Ellen H. Maylin, Master
Blow-Me-Down Grange No. 234
Plainfield, N. H.

MILKY WAY CAKE

2 sticks margarine
8 Milky Way candy bars
2 c. sugar
4 eggs
1 c. buttermilk
2 ½ c. flour
½ tsp. soda
1 tsp. vanilla
1 c. nuts

Melt 1 stick margarine and 8 Milky Way bars. Mix well 1 stick butter and sugar; add eggs, beating in one at a time. Add buttermilk alternately with flour, soda, vanilla and nuts. Pour into two 9-inch pans. Bake 30 to 35 minutes in 350-degree oven.

ICING:

1 stick margarine
3 Milky Way candy bars
1 ½ c. powdered sugar
2 tbsp. milk or cream

Melt margarine and candy bars together; add powdered sugar and milk. Spread on cake. Yield: 16 servings.

Mrs. Jane A. Best, Home Ec. Chm.
Laconia Grange No. 2399
Laconia, Ind.

NO-FROST CAKE

1 c. dates, cut up
1 c. hot water
1 tsp. soda
1 c. sugar
⅔ c. shortening, melted
2 eggs
1 ¾ c. flour
2 tsp. cocoa
1 tsp. vanilla
½ c. chopped nuts
¾ c. chocolate bits

Cover dates with hot water and soda; let stand. Mix sugar and shortening well; beat in eggs. Sift and add flour and cocoa. Add vanilla and date mixture; stir well. Pour into a 8 x 11-inch pan; sprinkle top with nuts and chocolate bits. Bake in 375-degree oven about 45 minutes. Yield: 12-14 pieces.

Bertha L. Burnham, Home Ec. Chm.
Hollis Grange No. 132
Hollis, Me.

1-2-3-4 CAKE

1 c. Crisco
2 c. sugar
4 eggs
3 c. sifted flour
2 to 3 tsp. baking powder
½ tsp. salt (opt.)
1 c. milk
1 tsp. vanilla

Cream Crisco and sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Add mixed dry ingredients alternately with milk beating after each addition. Add vanilla. Pour batter into oblong 13 x 9 x 2-inch pan. Bake 1 hour in 350-degree oven..

Mrs. Helen B. Dunlop, Home Ec. Chm.
West Caln Grange No. 1365
Coatesville, Pa.
Mrs. George Coleman
Hollywood Grange
Saluda, S. C.

OLD-FASHIONED DEVIL'S FOOD CAKE

1 ¼ c. cake flour
1 ¼ c. sugar
Pinch of salt
½ tsp. baking powder
1 c. sour cream
1 tsp. soda, dissolved in hot water
½ c. cocoa, dissolved in hot water
2 eggs

Combine flour, sugar, salt and baking powder; sift three times. Add remaining ingredients adding eggs last. Bake in pan in 350-degree oven until cake tests done.

Mrs. V. G. Henderson, Master
Brooklyn Grange No. 351
La Cygne, Kan.

RED VELVET CAKE

2 c. sugar
1 c. butter
2 eggs
1 tbsp. cocoa
1 tbsp. vinegar
½ tsp. salt
1 ½ tsp. soda
2 ½ c. flour
1 c. buttermilk
1 tsp. vanilla
2 oz. red food coloring

Cream sugar and butter; add eggs and beat until fluffy. Make paste from cocoa and vinegar and add to butter mixture. Sift salt, soda and flour together and add to mixture with buttermilk, vanilla and coloring. Put in three greased 9-inch pans. Bake at 350 degrees for about 35 minutes or until done.

FROSTING:

1 c. sweet milk
3 tbsp. flour
1 c. sugar
½ c. butter
1 c. nuts, chopped
1 can coconut
1 tsp. vanilla

(Continued on next page)

Cook milk and flour until thick; set aside to cool completely. Mix sugar and butter; beat with flour mixture. Continue beating until mixture looks like whipped cream; add chopped nuts, coconut and vanilla and mix well. Spread over cake.

Emma E. Cole, Master
Carsonville Grange No. 893
Independence, Va.

WALDORF ASTORIA CAKE

½ c. shortening
2 c. sugar
4 oz. chocolate
2 eggs, beaten
½ tsp. salt
1 ½ c. milk
2 c. sifted cake flour
2 tsp. baking powder
2 tsp. vanilla
1 c. nuts, chopped

Cream shortening and sugar; add melted chocolate and eggs. Sift dry ingredients; add alternately with milk, vanilla and nuts. Pour in greased and floured angel food pan or loaf pan. Bake at 350 degrees for 45 minutes.

ICING:

½ c. butter or oleo
2 oz. melted chocolate
1 egg, beaten
1 ½ c. powdered sugar
Pinch of salt
1 tsp. vanilla
1 tsp. lemon juice (opt.)
Nuts

Melt butter and chocolate; add egg, sugar and a pinch of salt. Add vanilla and lemon juice; beat together until smooth. Sprinkle nuts on top or put in icing, if desired. Spread on cake.

Mrs. Virginia Fortune, Master
Prairie Grange No. 2551
Holmesville, O.

WALDORF RED CAKE

½ c. shortening
1 ½ c. sugar
2 eggs
1 tsp. salt
2 oz. red food coloring
3 tbsp. cocoa
1 c. buttermilk or sour milk
2 ¼ c. flour
1 tsp. vanilla
1 tsp. baking soda
1 tsp. vinegar

Cream shortening, sugar, eggs and salt together. Make paste of food coloring and cocoa; blend with sugar mixture. Add the buttermilk, flour and vanilla. Remove from mixer and fold in soda; add vinegar. Put in two 8-inch cake pans. Bake 30 to 40 minutes at 350 degrees. After layers are cool, cut in half, making four layers.

ICING:

1 c. milk
3 tsp. flour
1 c. sugar
1 c. butter or oleo
1 tsp. vanilla

Mix milk and flour; set aside to thicken. Cream sugar and butter; add vanilla. Mix in milk and flour; beat until fluffy and light. Spread over cake.

Mrs. Mae Belle Ralston, Home Ec. Chm.
Frankfort Springs Grange No. 1989
Burgettstown, Pa.

RED VELVET CAKE

½ c. vegetable shortening
1 ½ c. sugar
2 eggs, at room temperature
2 ½ c. flour
1 tsp. salt
2 (level) tsp. cocoa
1 c. buttermilk or sour milk
1 tsp. vanilla
2 oz. red food coloring
1 tsp. soda, mixed in 1 tbsp. vinegar

Cream shortening and sugar; add eggs. Beat until smooth and well blended. Sift flour, salt and cocoa together; add alternately with buttermilk, beating after each addition. Add vanilla and food coloring; fold in vinegar and soda. Do not beat after this addition. Put in two 9-inch layer cake pans, greased and lined with waxed paper. Bake at 350 degrees for 30 minutes.

Dorothy Thompson, Home Ec. Chm.
So. Bridgton Grange
Bridgton, Me.

SALAD DRESSING CAKE

2 c. sifted flour
1 c. sugar
½ c. cocoa
Pinch of salt
1 ¼ tsp. soda
¾ c. salad dressing
1 tsp. vanilla
1 c. warm water

Put all ingredients in one large bowl; mix by hand or electric mixer at medium speed until well blended. Put in greased 8 x 12 x 2-inch or two 8 or 9-inch round pans. Bake at 375 degrees 30 minutes. Frost with favorite chocolate frosting and sprinkle with chopped nuts.

Mrs. Frank Schryer, Master's Wife
Long Lake Grange
Alpena, Mich.

OUR FAVORITE CAKE

1 tsp. baking soda
1 c. milk, sweet or sour

(Continued on next page)

Chocolate Cake

1 c. sugar
½ c. shortening
2 tbsp. cocoa
1 tsp. cinnamon
1 tsp. cloves
½ tsp. nutmeg
¼ tsp. salt
1 egg
1 ½ c. flour (about)

Dissolve soda in milk. Cream together sugar and shortening; add cocoa, cinnamon, cloves, nutmeg, salt and egg. Sift flour twice; beat in alternately with milk. Beat until batter is smooth. Bake in two small layer pans or one 8 x 8-inch square pan. Bake at 350 degrees about 25 minutes.

FROSTING:

½ box confectioners' sugar
1 tbsp. butter
¼ tsp. vanilla or lemon juice
Milk

Combine ingredients, adding enough milk to make creamy enough to spread.

Anna Bailey, Home Ec. Chm.
Danbury Grange No. 156
Danbury, Conn.

CHOCOLATE SPICE CAKE

¾ c. butter or shortening
2 c. sugar
2 eggs
4 tbsp. cocoa
2 tsp. cinnamon
1 tsp. nutmeg
½ tsp. each cloves and allspice
3 c. sifted flour
2 tsp. soda
½ tsp. salt
2 c. buttermilk
1 tsp. vanilla

Cream butter and sugar well. Add eggs and beat well. Add cocoa and spices. Sift flour with dry ingredients; add alternately with buttermilk and vanilla. Pour into three greased and floured 9-inch layer cake pans. Bake in 350-degree oven 30 to 35 minutes.

Mrs. Vera Osborn, Home Ec. Chm.
Lapwai Valley Grange
Lapwai, Idaho

THREE-MINUTE BIT O' CHOCOLATE CAKE

2 eggs
1 ⅓ c. sugar
2 c. sifted flour
1 tsp. baking soda
½ tsp. salt
½ c. shortening
¼ c. vinegar
½ c. milk
1 tsp. vanilla
1 6-oz. pkg. chocolate bits

Have ingredients at room temperature. Beat eggs with sugar 1 minute or 125 strokes. Add flour, baking soda and salt which have been sifted together and shortening. Mix vinegar, milk and vanilla. Add one-half of this liquid mixture to ingredients already in mixing bowl. Beat vigorously 1 minute. Add remaining liquid and beat 1 minute. Fold in chocolate bits. Bake in two greased 8-inch layer pans at 375 degrees 25 to 30 minutes.

Mrs. Walter Hartwell, Master's Wife
Greenland Grange No. 195
Greenland, N. H.

YUM-YUM CAKE

1 c. sugar
1 c. seedless raisins
½ c. shortening
1 tsp. cinnamon
1 tsp. cloves
2 tbsp. cocoa
1 tsp. salt (scant)
1 ½ c. boiling water
1 egg
2 c. all-purpose flour (sifted)
1 tsp. baking soda, dissolved in 1 tbsp. cold water
1 c. finely chopped walnuts

In a large saucepan, place sugar, raisins, shortening, spices and water. Stir well and bring to a boil. Keep boiling for 4 minutes. Cool to lukewarm; add egg, flour and baking soda. Mix all thoroughly and add walnuts. Pour into 8 x 10-inch pan. Bake at 350 degrees about 50 minutes. Frost with a butter frosting, if desired.

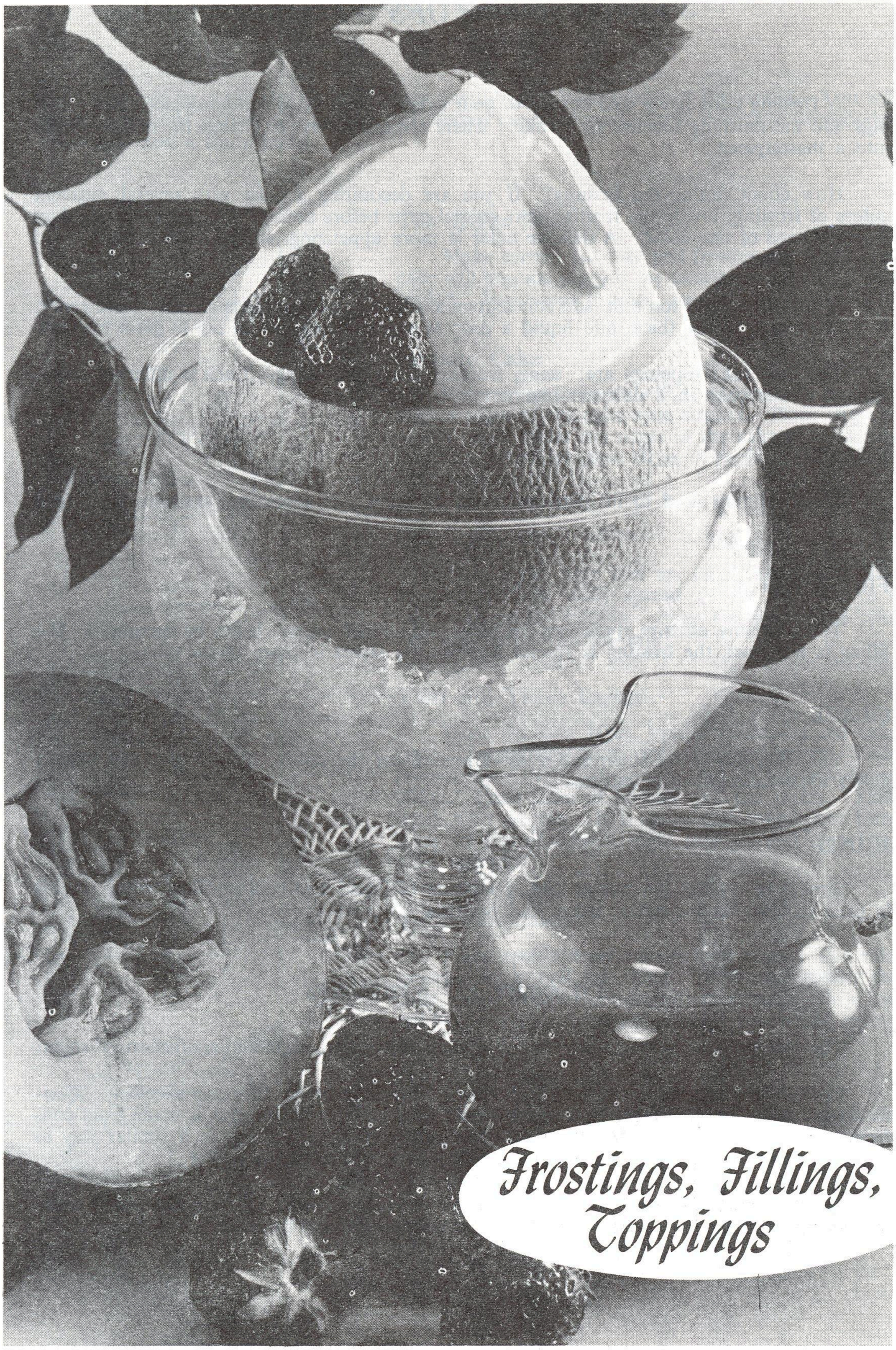
Frances W. Place, Home Ec. Chm.
Ezekiel Webster Grange No. 94
Pennacook, N. H.

WACKY CAKE

3 c. all-purpose flour
2 c. sugar
1 tsp. salt
1 ½ tsp. soda
6 tbsp. cocoa
2 tbsp. vinegar
2 c. cold water
¾ c. salad oil
2 tsp. vanilla

Sift together first five ingredients. Mix vinegar and water together; add to dry ingredients. Blend in oil and vanilla. Pour into ungreased 13 x 9-inch loaf pan. Bake 40 to 50 minutes in 350-degree oven. Top with a broiled icing or cool and serve with whipped cream. Yield: 12 servings.

Fred E. Bristow, Master
Mt. Fanny Grange No. 388
Core, Ore.



RECIPE FOR BUTTERSCOTCH SAUCE ON PAGE 89

FROSTING TOPS IT OFF

A frosting adds flavor and beauty to your cakes. Both plain and fancy decorated frostings add the finishing touches to a cake. There are many ways to change the ordinary cake into a masterpiece.

How about tinting the frosting? If you are decorating a cake with several different colors of frosting, divide the frosting into several parts before tinting. Do not tint more than you will need of one color. A delicate color is more appetizing, so, be careful not to add too much color.

If your frosting is too thin, add confectioners' sugar to thicken to the desired consistency. If your frosting is too thick, add liquid a drop at a time, being careful not to get it too thin.

The four cake toppings are: icing, frosting, glaze and filling. Each is different and is applied to the cake in a different manner.

FILLING

Thick mixture used to fill between layers of cakes. It sometimes contains fruits and nuts.

FROSTING

Thick creamy mixture spread on the sides and tops of cakes. It can be decorated. If a filling is not used, the frosting is spread between the layers in place of the filling.

GLAZE

Very thin mixture of sugar and a liquid poured on the cake. It will give the cake a glossy appearance when it hardens.

ICING

Similar to a glaze but not as thin, a mixture of liquid and confectioners' sugar. Icing is used on rolls, coffee cakes, cakes and pastries.

A Choice Of Frostings

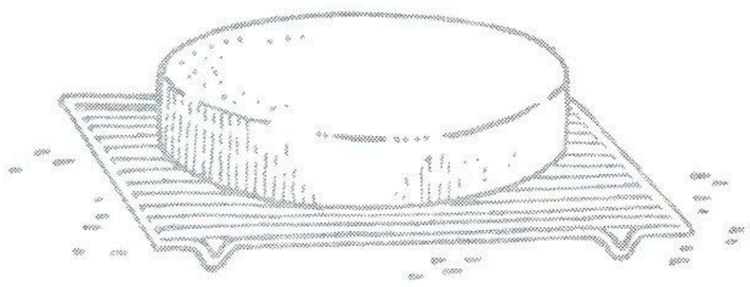
The five types of frostings are cooked, fudge, rich butter, sweet and confectioners' sugar.

Cooked frostings are made with egg whites. Properly made, they are excellent. Confectioners' sugar frosting takes less time to make than cooked frostings; it is made from confectioners' sugar, a liquid and a flavoring. Fudge-type frosting is made in a similar way to candy; be careful when making a fudge frosting so it will not turn sugary.

Sweet topping baked or broiled on the cake is simple to make. So are rich butter frosting which will keep for several days; these are not too difficult to make.

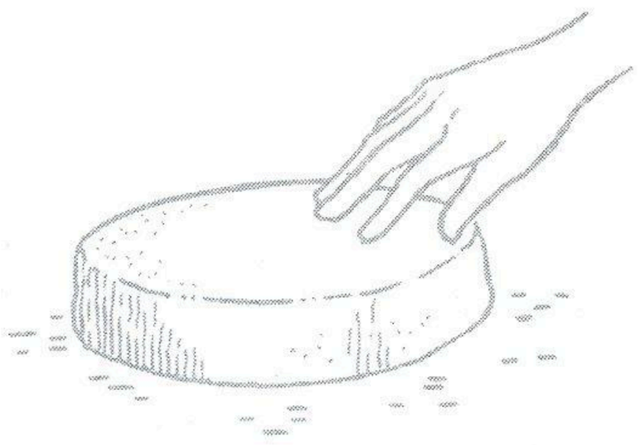
FROSTING MADE SIMPLE

You can do a beautiful job of frosting with a few basic pieces of equipment. You will need: a flexible spatula (8 inches long), waxed paper, scissors, a cake decorator set, wooden toothpicks and a sharp knife.



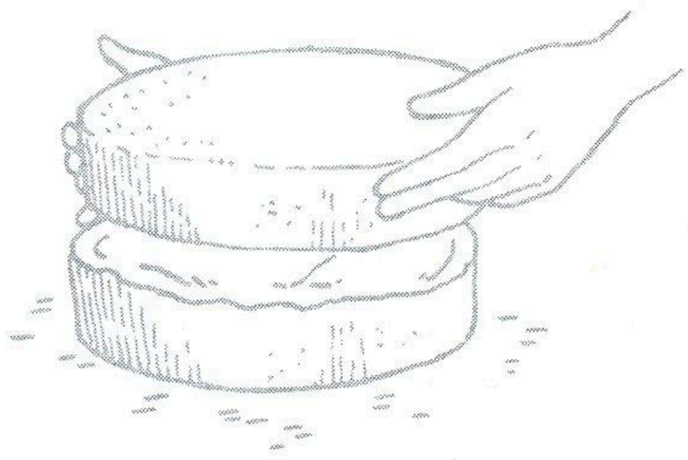
The Right Start

Make certain the cake and frosting are cool. The cake will become soggy if the frosting is not thoroughly cooled. For easier frosting, apply in a cool room.



Prepare Cake

Remove all loose crumbs from the cake and trim ragged edges of the cake with scissors. Place strips of waxed paper under the edges of the cake to catch any drippings. Remove these strips of paper as soon as the cake is frosted.

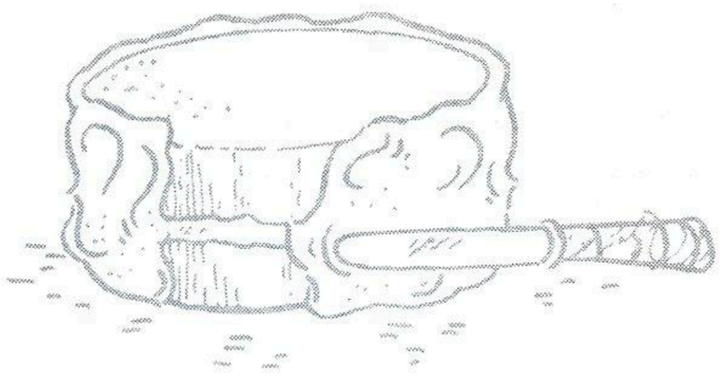


One Layer

Place layer, right side up, on a cake plate. The frosting is more easily spread on the top side of a cake than on the bottom. Frost the side of the cake first and finish with the top.

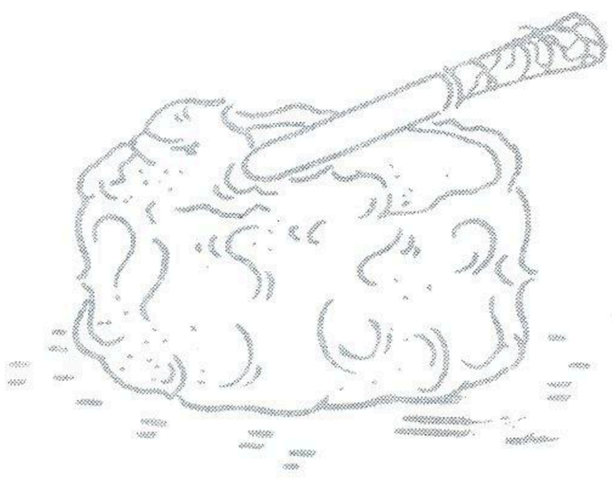
Two and Three Layers

Place the first layer, upside down, on the cake plate. Spread with filling or frosting and let set. Place second layer, right side up, on top of the frosting or filling. Frost sides of bottom and top layers. Then finish with the top. If a three-layer cake, place third layer on top of second, right side up and then frost sides and top.



Tube Pan Cakes

Place upside down on the cake plate. The cake may be cut in half for filling. If you are cutting the cake, mark around the cake with toothpicks so you can cut even layers. Frost the cake as you would layers.



Finishing Steps

Finish with the sides and top of cake. With the spatula in a vertical position, spread the frosting on the sides of the cake. As you go around the cake, pull up toward the top to keep the frosting on the sides. Top the cake with plenty of frosting. Make swirls or ridges on the cake if it is not to be decorated.

BE AN ARTIST AND DECORATE

With a cake decorator set you can learn to decorate cakes for many special occasions. These sets are simple to use and are relatively inexpensive.

Directions come with the set and are easy to follow. Practice several times on a piece of waxed paper or on the bottom of a cake pan. Once you have mastered the design you will be able to apply it to the cake.

Parts to the decorator set include a metal gun or a plastic-lined bag. Four basic tips come with the set and are used for making various designs. These are: plain tip, rosette tip, leaf tip, and shell or star tip.

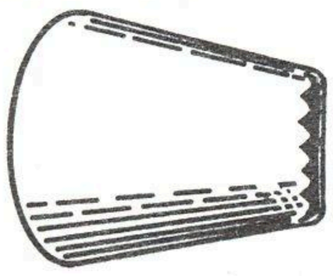
THE PLAIN TIP

The plain tip is identified by its small round opening. It is used for fine writing and for drawing lines. Before using the plain tip for writing, draw the letters or design on the cake with a toothpick. Fill the decorator about two-thirds full of frosting. With the tip barely touching the cake, squeeze the bag or force the gun so an even flow of frosting comes through. Do not stop once you have begun a line.

THE ROSETTE TIP

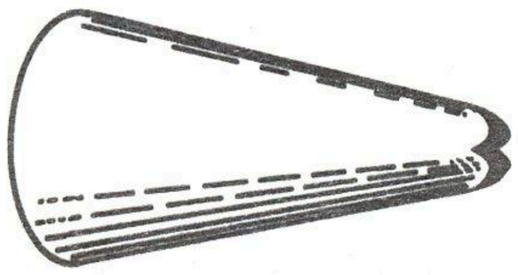
The rosette tip is larger at its opening than the plain tip. It is also notched. This tip is used for writing large letters, greetings, and for making borders. Frosting put through this tip comes out in a ridged, rope-like ribbon. Flower rosettes can be made by holding the tube upright about ¼ inch from the cake. Press out the frosting, then release pressure and lift tip away.

THE LEAF TIP



The leaf tip is used for making leaves, borders and decorations for the sides of cakes. It has a narrow opening with long narrow notches. To make a leaf, hold the tip at an angle, and press. Release the pressure and then lift tip. To make a wider leaf, increase the pressure. This tip is also used in making flower petals.

THE SHELL OR STAR TIP



The shell or star tip is used to make borders and decorations and is similar to the rosette tip. It has a smaller opening than the rosette tip.

SPECIAL DESIGNS FOR SPECIAL CAKES

For each special occasion develop a new design. Your family, especially your children, will be surprised and pleased with your skill and imagination when you make every cake different.

Here are some ideas to help you in decorating different types of cakes.

PETIT FOURS

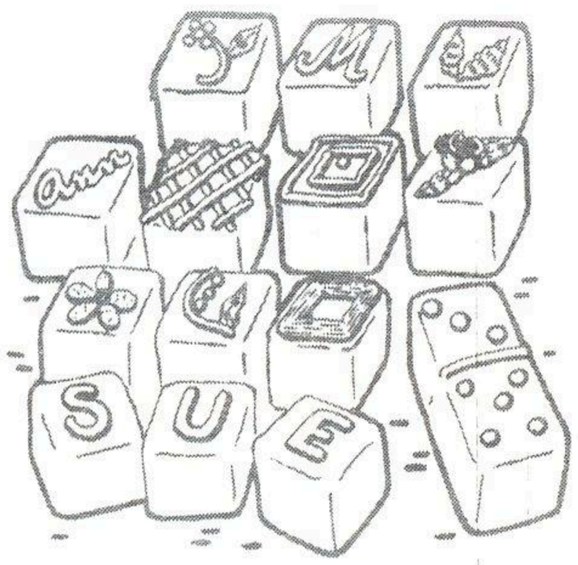
Prepare a white cake in a long pan. The pan should be deep enough to hold a cake 1 inch thick when it is baked. Cut the cake into 2-inch squares. For ease in decorating place squares in rows on cake racks. Leave about ¾ inch between squares. Place a sheet of waxed paper under the rack to catch any drippings. Pour icing over the cakes, making sure you thoroughly coat each cake. Let stand until firm. Cakes may be covered with a second coat if desired. These small tea cakes can be decorated with colored icing, fruits, nuts or candies. They are especially good for birthday parties and teas.

TIER CAKES (Weddings and Anniversary Cakes)

Once you have mastered the art of decorating you will want to try your hand at a wedding cake or anniversary cake. If you are making a three-tier cake such as this one, prepare your layers as follows. The bottom layer is formed with two 12-inch layers. Use two 8-inch layers for the center tier. And use two 5-inch layers for the top tier. The flowers for this cake can be made a week in advance and stored in a covered container until needed. When applying these to the cake use a bit of frosting to help hold them to the frosting on the cake. Frost the cake as usual. Then begin making your borders. It's up to your imagination what kind of border you can create. Arrange the flowers on the cake and make leaves with the leaf tip to your cake decorator set. Top all of this with a bride and groom figurine or some other figure.

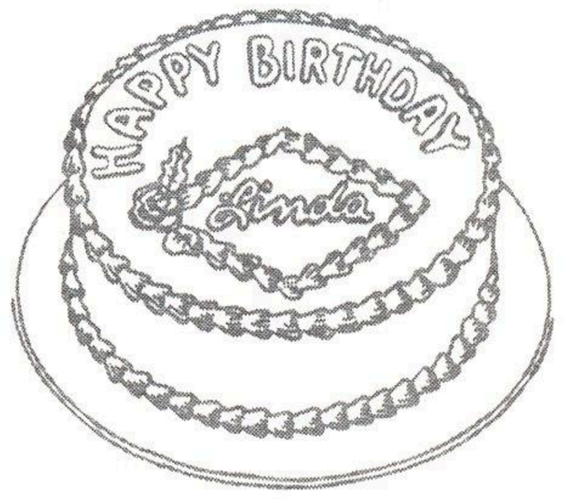
BIRTHDAY CAKES

Birthday cakes are fun to decorate because there are so many different things you can do. After frosting a two-layer cake, pipe borders on the cake. With a toothpick, draw your design on the frosted cake. You will want to be sure to write "Happy Birthday" followed by the person's name. If you are using candles, you can pipe designs around where the candles will be placed.



PETIT FOURS

TIER CAKE



BIRTHDAY CAKE

ALWAYS-PERFECT ICING

1 egg white
1 c. sugar
1 tsp. light corn syrup
2 tbsp. cold water
¼ tsp. salt
½ tsp. vanilla or other flavoring

Mix first four ingredients in top of double boiler and place over boiling water; beat until mixture holds its shape. Add salt; beat until thick enough to spread. Stir in vanilla; spread on top of cake. Double this recipe if sides of cake are to be iced.

Mrs. C. McKee Speer, Master
North Washington Grange No. 1826
Apollo, Pa.

APPLE CAKE TOPPING

½ c. brown sugar
½ c. white sugar
1 tbsp. flour
¼ c. butter
½ c. milk
1 tsp. vanilla

Cook all ingredients until thick and smooth over low heat. Serve over cake with dip of ice cream.

Mrs. Max Eberspacher
Nebraska State Grange Home Ec. Chm.
Beaver Crossing, Neb.

BAKERY ICING

1 c. Crisco
¼ c. margarine
1 lb. confectioners' sugar
¼ tsp. vanilla
½ sm. can Carnation milk

Blend first four ingredients; add milk to mixture until it is of spreading consistency. If all icing is not used it may be stored in refrigerator for about a week.

Thelma L. Haines
Middletown Grange
Middletown, Va.

BOSTON CREAM PIE FILLING

3 tbsp. all-purpose flour
¼ c. sugar
⅛ tsp. salt
1 c. milk
1 egg, beaten
1 tsp. butter
¼ tsp. vanilla

Mix flour, sugar and salt. Add milk and cook until thick, about 10 minutes. Stir into egg gradually. Cook about 2 minutes or until thick and creamy. Add butter and vanilla. Cool before spreading between cake layers. Place paper doily on top of cake. Sprinkle with confectioners' sugar. Remove doily carefully. Refrigerate cake.

Augusta A. Scott, Master
Osceola Grange No. 570
Harrington, Me.

BUTTER CREAM FROSTING

1 lb. powdered sugar
½ c. egg yolks
1 ¼ c. butter or oleo
¼ c. cornstarch
1 tsp. almond flavoring

Place saucepan over hot water. Sift 3/4 pound powdered sugar into pan; add egg yolks and blend with sugar, keeping mixture slightly warm. Remove pan from water and beat until mixture is light and fluffy; cool. Cream butter, cornstarch and remaining sugar until foamy. Add flavoring; blend thoroughly. Gradually add egg mixture to butter mixture, being careful not to overmix. Apply frosting to top, and sides, of cake; chill cake a few minutes to set icing.

Mrs. G. H. Mosby, Master's Wife
Lowell Grange No. 745
Dexter, Ore.

QUICK CARAMEL FROSTING

½ c. butter
1 c. brown sugar, packed
¼ c. milk
1 ¾ to 2 c. confectioners' sugar

Melt butter in 8-inch skillet; add brown sugar. Cook over low heat, stirring constantly for 2 minutes. Add milk and stir until mixture comes to boil. Remove from heat and cool. Slowly add confectioners' sugar; beat well with spoon after each addition until thick enough to spread. Yield: Frosting for 9-inch square cake or two 8-inch layers.

Barbara Hukill, Home Ec. Chm.
Jefferson Grange No. 489
Weirton, W. Va.
Mrs. Richard W. Morgan, Master
Harmony Grange No. 372
Blodgett Mills, N. Y.
Mrs. Wayne Geiselman, Master
Tunnel Hill Grange No. 2386
Conesville, O.
Mrs. Cecile Blanchard, Home Ec. Chm.
Charter Oak Grange No. 146
South Hiram, Me.

CARAMEL ICING

3 c. brown sugar
1 c. water
1 tbsp. butter
1 tsp. vanilla
Cream

Boil sugar and water until syrup spins a thread, 230 degrees. Add butter and vanilla and remove from heat. When cold beat until thick and creamy; thin with cream until consistency to spread.

Mrs. Elmo Farrar, Master
Mobe Grange No. 1215
Ashville, N. Y.

QUICK BUTTERSCOTCH FROSTING

1 c. brown sugar, firmly packed
3 tbsp. Spry
2 tbsp. butter
¼ tsp. salt
¼ c. milk
1 ½ c. confectioners' sugar

Combine brown sugar, Spry, butter and salt in saucepan and bring to a boil, stirring constantly. Add milk and cook over low heat 3 minutes. Cool and add confectioners' sugar; beat until thick enough to spread. If mixture is too thick a little cream may be added.

Mrs. Helen Wrisley, Master's Wife
Fassett Grange No. 1567
Gillett, Pa.

NEVER-FAIL CARAMEL ICING

3 tbsp. butter
6 tbsp. brown sugar
6 tbsp. white sugar
½ c. sweet cream
9 lge. marshmallows
1 ½ tsp. vanilla
1 ½ c. powdered sugar

Mix butter, brown and white sugar and cream. Bring to a boil and cook rapidly for 2 minutes. Remove from heat and add marshmallows. When marshmallows have melted, add vanilla and powdered sugar. Stir until thick enough to spread over layers.

Ina Kimbal, Home Ec. Chm.
Indian Creek Grange No. 1431
Topeka, Kan.

BROWN BEAUTY ICING

1 c. confectioners' sugar, sifted
¼ tsp. salt
1 egg, small
3 tbsp. milk
3 tbsp. soft shortening
2 squares unsweetened chocolate, melted
¾ tsp. vanilla

Combine ingredients in medium-sized bowl; Place bowl in ice water. Beat with beater 3 to 5 minutes or until of spreading consistency. Yield: Frosting for one 2-layer cake or 13 x 9-inch cake.

Lynette Michaud, Master
Alton Grange No. 411
Old Town, Me.

CHOCOLATE CREAM CHEESE FROSTING

2 pkg. Baker's German's sweet chocolate
2 pkg. cream cheese
2 tbsp. light cream
2 c. confectioners' sugar, sifted
¼ tsp. salt
1 tsp. vanilla

Place chocolate in small bowl and set over hot water until melted. Cool slightly. Add cream cheese and cream; blend. Add sugar gradually, mixing well. Add salt and vanilla. Yield: Frosting for two 8 or 9-inch layers or 30 cupcakes.

Margaret Domenico, Home Ec. Chm.
Egg Harbor Grange No. 146
Egg Harbor City, N. J.

CHOCOLATE FROSTING

1 ½ c. sugar
2 tbsp. cocoa
3 tbsp. syrup
½ c. sweet cream
Pinch of salt
1 tsp. vanilla

Mix in saucepan all ingredients, except vanilla. Cook until it forms a soft ball in water. Remove from heat; add vanilla. Cool and beat.

Helen Londagin, Ceres
Union Grange No. 349
Gentry, Ark.

FUDGE FROSTING

¾ c. sugar
¼ c. cocoa
2 tbsp. cornstarch
1 c. milk
1 tbsp. butter
1 tsp. vanilla

Mix sugar, cocoa, cornstarch and milk. Cook until thick. Add butter and vanilla.

Mrs. William B. Farrar, Master's Wife
Friend Grange No. 390
Beaver Crossing, Neb.

CHOCOLATE FROSTING

¾ c. butter
1 c. confectioners' sugar
3 eggs, separated
4 squares unsweetened chocolate, melted
1 tsp. vanilla

Cream butter; add sugar gradually. Cream until light and fluffy. Add egg yolks, one at a time, beating well after each addition. Beat in chocolate and vanilla. Fold in stiffly beaten egg whites. Keep frosted cake in refrigerator.

Mrs. Roger Freestone, Master's Wife
West Oshtemo Grange No. 1630
Kalamazoo, Mich.

FUDGE FROSTING

1 ½ oz. chocolate, finely cut
2 c. sugar
⅔ c. milk
½ c. Crisco
½ tsp. salt
1 tsp. vanilla

Combine all ingredients, except vanilla; bring to boil, stirring constantly. Boil gently 2 minutes. Remove from heat and beat with electric mixer until lukewarm. Add vanilla and continue beating until thick enough to spread. Yield: Frosting for one 2-layer cake.

Mrs. Frances Astle, Home Ec. Chm.
Russellville Grange No. 91
Oxford, Pa.

LAPLANDER FROSTING

1 egg
3 tbsp. milk
2 tbsp. butter
1 c. sugar
3 tbsp. chocolate
½ tsp. vanilla

Beat egg until frothy. Add milk, butter, sugar and chocolate. Cook slowly over heat, stirring constantly. Bring mixture to a boil; remove from heat. Add vanilla; beat until thick enough to spread on cake.

Hester Silvia, Home Ec. Chm.
Durham Grange No. 460
Durham, Cal.

YUMMY CHOCOLATE FROSTING

1 stick oleo
4 tbsp. cocoa
5 tbsp. milk
1 tsp. vanilla
1 c. nuts
1 box powdered sugar

Bring oleo, cocoa and milk to a boil. Remove from heat; add remaining ingredients. Beat until smooth; spread over cake while hot.

Estelle Freeman, Home Ec. Chm.
Ohio Grange No. 1654
Howard, Kan.

NEVER-FAIL CAKE ICING

3 tbsp. butter
6 tbsp. cream
½ c. plus 1 tbsp. brown sugar
2 tbsp. cocoa
¾ box confectioners' sugar, sifted
1 tsp. vanilla

Combine first four ingredients. Bring to boil; remove from heat. Add confectioners' sugar and vanilla; beat. If mixture is too stiff, add few drops cream; if thin, add confectioners' sugar.

Mrs. William Hoenie, Master's Wife
Hopewell Grange No. 2688
Celina, O.

FUDGE FROSTING

2 c. sugar
¼ c. white corn syrup
½ c. milk
½ c. shortening
2 tbsp. cocoa
¼ tsp. salt
1 tsp. vanilla

Mix together first six ingredients in heavy skillet and cook over low heat until melted. Stirring constantly, bring to boil and cook 1 minute. Remove from heat; add vanilla. Continue beating until cool.

Mrs. Elbert Bradford, Master
Unity Grange No. 660
Unity, Ore.

FUDGE ICING

2 tbsp. cocoa (heaping)
1 ½ c. sugar
½ c. milk
¼ tsp. cream of tartar
1 tbsp. butter
1 ½ tsp. vanilla

Combine first four ingredients. Cook mixture over medium heat until soft ball stage. Remove from heat; add butter and vanilla. Beat until smooth and mixture begins to thicken. Spread quickly on cake. Add milk if mixture hardens too rapidly.

(Continued on next page)

PERSONAL NOTE: My children love to eat this just like fudge.

Mrs. Shirley T. Boyd, Master's Wife
Searsburg Grange No. 494
Trumansburg, N. Y.

CHOCOLATE GLAZE FROSTING

¼ c. cocoa
3 tbsp. water
2 tbsp. shortening
2 tbsp. light corn syrup
2 c. confectioners' sugar
¼ tsp. vanilla

Combine cocoa, water, shortening and corn syrup in a medium saucepan. Stir over low heat until shortening melts and mixture is smooth. Remove from heat; beat in sugar and vanilla. Pour over top of cake allowing to run over sides. If mixture is too thick to pour easily, blend in 1 additional tablespoon water.

Mrs. Lora Hash, Home Ec. Chm.
Filer Grange No. 215
Filer, Idaho

FUDGE ICING

2 c. sugar
2 tbsp. cocoa
1 c. whipping cream
2 tbsp. white Karo syrup
Dash of salt
1 tbsp. butter (rounding)
1 tsp. vanilla

Mix sugar, cocoa, whipping cream, syrup and salt together in saucepan. Let set 15 to 20 minutes, stirring occasionally. Place on medium heat, stirring occasionally, and cook until soft ball forms in water. Add butter and vanilla. Remove from heat; beat until spreading consistency.
PERSONAL NOTE: I think this original icing recipe is improved by beating it in outdoor air.

Mrs. Gail L. Kinyon, Master's Wife
Russellville Grange No. 353
Portland, Ore.

INSTANT CHOCOLATE FROSTING

¼ c. butter or margarine
3 tbsp. milk
½ c. ground chocolate
2 ½ c. powdered sugar, sifted
Dash of salt
½ tsp. vanilla

Combine butter, milk and chocolate in saucepan; stir over low heat until butter melts. Remove from heat. Add powdered sugar, salt and vanilla; beat until smooth. Yield: Frosting for two 8-inch layers.

Mrs. Glenn Wright, Home Ec. Chm.
Manton Grange No. 732
Manton, Cal.

SWEET CHOCOLATE FROSTING

2 6-oz. pkg. semisweet chocolate bits
½ c. butter
1 c. confectioners' sugar
2 eggs
2 tsp. vanilla
½ c. chopped pecans

Melt chocolate bits in top of double boiler; cool. Cream butter and sugar together; add eggs and beat well. Combine vanilla and chocolate mixture; beat until thick and smooth. Add 1/4 cup pecans. Frost cake and garnish with remaining pecans. Yield: Frosting for two 8-inch layers or loaf cakes.

Mrs. Viola Joslin, Home Ec. Chm.
Oakfield Grange No. 813
Oakfield, N. Y.

BEAT AND EAT FROSTING

1 egg white, unbeaten
¾ c. sugar
¼ tsp. cream of tartar
1 tsp. vanilla
¼ c. boiling water
½ pkg. coconut

Mix egg white, sugar, cream of tartar and vanilla in small deep bowl; add boiling water. Beat till stiff peaks form. Spread between layers and on top of cake; sprinkle with coconut.

Fay Stelling, Home Ec. Chm.
Orchard Ave. No. 73
New Plymouth, Idaho

BUTTER-COCONUT ICING

3 tbsp. butter
1 tsp. vanilla
1 lb. confectioners' sugar
½ c. coconut flakes
Nuts (opt.)
Milk

Melt butter in saucepan over low heat until lightly browned. Remove from heat; add vanilla, confectioners' sugar, coconut and nuts and enough milk to obtain the desired spreading consistency. Beat well and spread over favorite

(Continued on next page)

cake. Yield: Frosting for large loaf or layer cake.

Mrs. Dorothy Faust, Home Ec. Chm.
Twim Mound Grange No. 1499
Richland, Kan.

BROILED COCONUT FROSTING

½ c. butter
¾ c. (firmly packed) light brown sugar
¼ c. light cream or half and half
¾ c. flaked coconut or ½ c. coconut and ¼ c. chopped nuts

In a 1-quart saucepan melt butter; mix in brown sugar, cream and coconut. Spread on warm cake. Broil until coconut is browned. Cool cake slightly on wire rack before cutting. Yield: Frosting for 9-inch cake.

Mrs. Lois Winchester, Ceres
Advance Grange No. 20
Wilton, N.H.

COCONUT ICING

1 lge. can evaporated milk
3 beaten egg yolks
¼ lb. butter
1 c. sugar
1 tsp. vanilla
1 c. chopped nuts
1 c. flaked coconut

Combine milk, egg yolks, butter and sugar. Cook together, stirring constantly, until thick. Add vanilla, chopped nuts and coconut. Spread over cake.

Mrs. Bessie K. Lundie, Pomona
Woodpecker Comm. Grange
Petersburg, Va.

COCONUT TOPPING

⅓ c. soft butter
¼ c. cream
⅔ c. brown sugar
½ c. nuts
½ c. coconut

Mix all ingredients; spread on any warm dark sheet cake. Put cake under broiler on highest shelf; leave oven door partially open. Broil about 3 minutes or until bubbly and slightly brown on top.

Mrs. Mabel Miller, Home Ec. Chm.
Batavia Grange
Batavia, O.

COCONUT-PECAN FROSTING

1 c. evaporated milk
1 c. sugar
3 egg yolks
¼ lb. butter or margarine
1 tsp. vanilla
1 ⅓ c. flaked coconut (about)
1 c. chopped pecans

Combine milk, sugar, egg yolks, butter and vanilla in a saucepan. Cook over medium heat, stirring constantly, until mixture thickens, about 12 minutes. Remove from heat; add coconut and pecans. Beat until cool and of spreading consistency. Yield: Frosting for three or four 9-inch layers.

Mrs. Howard A. Fife, Sr., Master
West Springfield Grange No. 147
West Springfield, Mass.

COCONUT-PECAN FROSTING

1 c. evaporated milk
1 c. sugar
3 egg yolks
½ c. butter or margarine
1 tsp. vanilla
1 c. chopped pecans
1 ⅓ c. flaked coconut

Combine milk, sugar, egg yolks, butter and vanilla in large saucepan; cook and stir over medium heat until thickened, about 12 minutes. Add pecans and coconut; beat until thick enough to spread. Yield: 2 1/2 cups frosting.

Mrs. Ethel Leffingwell, Home Ec. Chm.
Laurel Grange No. 201
Canaan, Conn.
Mrs. Harris White, Serv. and Hosptal.
Plymouth, N.Y.
Mrs. Harriet Petticrew, Master's Wife
Farmington Hill Grange No. 841
Tioga, Pa.

COCONUT TOPPING

½ c. brown sugar
1 tsp. vanilla
1 ½ c. coconut
6 tbsp. melted oleo
½ c. evaporated milk
1 c. chopped nuts

Mix all ingredients; spread on baked cake. Place under broiler until coconut is toasted, 3 to 5 minutes.

Mrs. Preston LaRue
Auglaize Grange No. 347
LaFayette, O.

CREAM CHEESE FROSTING

1 stick margarine
1 box confectioners' sugar
1 8-oz. pkg. cream cheese
2 tsp. vanilla
1 c. chopped nuts

Mix first four ingredients and beat well. Add nuts; spread on cake.

Mrs. Alice Nason, Home Ec. Com.
Crown Point Grange
Farmington, N.H.

CREAM FILLING FOR CUPCAKES

1 c. milk
5 tbsp. flour
½ c. butter
1 c. sugar
1 tsp. vanilla

Combine milk and flour; cook until thick. Cool. Add butter and sugar; beat until light and fluffy. Add vanilla and blend. Cut out centers of two dozen cooled chocolate cupcakes and fill with mixture. Replace centers on tops of filled cupcakes.

Mrs. Clifford Horn, Master's Wife
Pine Run Grange No. 250
Salladasburg, Pa.

CREAMY FROSTING

½ c. oleo or butter
1 lb. confectioners' sugar
1 8-oz. pkg. cream cheese
1 tsp. vanilla
3 to 4 tbsp. drained crushed pineapple

Combine all ingredients except pineapple. Beat until fluffy with portable beater. Fold in pineapple and spread on cake.

Mabel Jump, Home Ec. Chm.
Baker Grange No. 1987
Pittsburg, Kan.

DECORATING ICING

¾ c. cake flour
1 c. shortening
½ tsp. salt
2 lb. powdered sugar
¾ c. cold water

Mix flour, shortening and salt; beat until fluffy. Add powdered sugar and water; beat well. Frost cake. Icing keeps well without being refrigerated.

Mrs. Kathryn Griffith, Master's Wife
Miller's Run Grange No. 2020
Canonsburg, Pa.

CREAMY FROSTING

2 tbsp. cake flour
½ c. milk
½ c. white sugar
¼ c. oleo
¼ c. shortening
¼ tsp. salt
½ to 1 c. sifted powdered sugar
1 tsp. vanilla

Mix flour and milk; cook over low heat until mixture forms a thick paste. Remove from heat; cool. Cream white sugar and shortenings until light and fluffy; blend in salt and cooled paste. Beat until fluffy and nearly doubled; gradually add powdered sugar until mixture is of spreading consistency. Blend in vanilla; spread on one 2-layer cake. Frosting will be soft and should be refrigerated.

Sylvia Clearwater, Home Ec. Chm.
Franklin Grange No. 751
Cheshire, Ore.

DECORATOR'S ICING

⅓ c. butter
⅔ c. Crisco
1 lb. confectioners' sugar, sifted
½ c. evaporated milk
Flavoring as desired

Combine all ingredients; beat with mixer approximately 10 minutes or until well blended. Frost and decorate one 2-layer cake or two 13 x 9-inch loaf cakes.

Mrs. Herman F. Hauck, Master's Wife
Stony Point Grange No. 1694
Greenville, Pa.

DATE FILLING OR FROSTING

1 ½ tbsp. cornstarch
½ c. corn syrup
¼ tsp. salt
⅓ c. warm water
1 tbsp. Spry
2 tsp. lemon juice
2 tsp. grated lemon rind
½ c. chopped dates
¼ c. chopped cherries

Mix cornstarch, corn syrup, salt and warm water together. Add Spry and lemon juice; cook in a saucepan over medium heat, for 3 to 5 minutes, stirring constantly. Add the lemon rind, chopped dates and chopped cherries. Remove from heat and stir until well blended and slightly cooled. Spread between two 8-inch layers and frost top with same, if desired. Stays moist for a long time. Yield: Frosting and filling for one layer cake.

Mrs. Elizabeth Russell, Master
Athens Grange No. 257
Skowhegan, Me.

DATE CREAM FILLING

1 c. milk
½ c. chopped dates
1 tbsp. flour
¼ c. sugar
1 egg, beaten
½ c. chopped nuts
1 tsp. vanilla

Combine milk and dates in top of a double boiler. Combine flour and sugar and add beaten egg, blending until smooth. Add to hot milk; cook, stirring, until thick. When cool, stir in nuts and vanilla. Spread between layers of cake.

Edna Parsons, Master's Wife
Johnstown Grange
Johnstown, O.

EASY FROSTING

2 tbsp. light corn syrup
½ tsp. salt
1 egg
2 ¾ c. sifted confectioners' sugar
½ c. Crisco
2 tbsp. lemon juice
1 tbsp. grated lemon rind
1 tsp. vanilla

Combine syrup, salt and egg; blend in sugar. Add Crisco, lemon juice, lemon rind and vanilla; beat until creamy. Spread on cake. If desired, coloring may be added.

Mrs. Arthur R. Tanner, Master's Wife
Bangor Grange No. 967
North Bangor, N.Y.

FIG AND PEAR CAKE FILLING

7 lb. peeled and cored pears
1 lb. figs
4 lb. sugar

Grind the pears and figs through a food chopper. Add sugar and cook over low heat until thick. Stir frequently while cooking to prevent sticking and scorching. Put in sterilized jars while hot and seal with paraffin. This filling is good between layers of a white cake.

Mrs. Arnold Rock, Ceres
Worcester Grange No. 1274
Worcester, N.Y.

FLUFFY FROSTING

½ c. butter or oleo
½ c. Crisco
1 c. sugar
3 tbsp. flour
⅔ c. milk
1 tbsp. vanilla

Beat together butter, Crisco and sugar; add flour, milk and vanilla. Beat until fluffy; spread on cake.

Mrs. Hazel Bellini, Home Ec. Chm.
Warren Grange No. 110
Stewartsville, N.J.

FAVORITE FROSTING

5 tbsp. flour
1 c. milk
Dash of salt (opt.)
1 c. sugar
1 c. butter or shortening
1 tsp. vanilla

Cook flour, milk and salt until thick; cool. Beat cooled mixture until creamy; cream sugar and butter until light and fluffy. Add cooled mixture; continue beating until mixture is the consistency of whipped cream. Stir in vanilla; spread on cake. If desired, vanilla may be creamed with butter and sugar.

Mrs. James E. Axtell, Home Ec. Chm.
Mica Flats Grange No. 436
Coeur D'Alene, Idaho
Mrs. Ruth Griffin, Home Ec. Chm.
Scotch Valley Grange No. 510
Altoona, Pa.

FLUFFY WHITE ICING

¾ c. sugar
¼ c. water
⅛ tsp. cream of tartar
1 tsp. white corn syrup
2 egg whites, beaten stiff
1 tsp. vanilla

Combine first four ingredients and bring slowly to a boil; boil until mixture forms a long thread. Pour syrup slowly into egg whites, beating constantly, until cool and thick enough to spread. Stir in vanilla; spread on cake.

Mrs. Ralph A. McCleery, Master's Wife
West Finley Grange No. 2026
West Alexander, Pa.

ICE CREAM ICING

¾ c. milk
3 tbsp. flour
½ c. Crisco
2 tbsp. butter
½ c. sugar
Flavoring

Cook milk and flour until thick; cool. Cream Crisco, butter and sugar; add cooled mixture and beat well. Stir in flavoring; spread on cake.

Miriam R. Yearick, Home Ec. Chm.
Northumberland Grange No. 218
Northumberland, Pa.

FLUFFY BOILED ICING

1 c. sugar
⅓ c. water
1 tbsp. corn syrup
⅛ tsp. salt
2 egg whites
1 tsp. vanilla

Combine first four ingredients in saucepan and mix well; boil slowly without stirring until mixture will spin a long thread. In a large bowl, beat egg whites at high speed until stiff but not dry. Slowly pour hot syrup over egg whites, beating constantly at high speed. Continue beating until mixture will hold its shape; add vanilla. Beat until blended; spread on one large cake. If desired, fruits, coconut or nuts may be added to top of cake after frosting.

Mrs. Robert Baird, Master's Wife
Walter's Butte Grange No. 130
Melba, Idaho

FLUFFY ICING

4 tbsp. flour
1 c. milk
1 c. sugar
½ c. shortening
¼ c. butter
1 tsp. vanilla

Mix flour and milk gradually. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat; let stand and thicken. Beat sugar, shortening and butter together; add cooled flour and milk mixture gradually, beating well. Add vanilla.

Winifred Piascik, Home Ec. Chm.
Ridgefield Grange No. 165
Ridgefield, Conn.

FROSTING FOR ANGEL FOOD CAKE

2 lge. or 3 sm. eggs, separated
½ c. milk
½ c. sugar
1 pkg. strawberry Jell-O
1 c. cream, whipped

In double boiler beat egg yolks slightly and add milk and sugar; when hot add Jell-O and cook until thick. Remove from heat; cool. Add beaten egg whites. When mixture begins to set, fold in whipped cream. Slice cooled angel food cake into three layers; fill and frost.

Mrs. Francis Waggener, Master's Wife
Charity Grange No. 103
Halsey, Ore.

FLUFFY WHITE FROSTING

2 ½ tsp. flour
½ c. milk
½ c. shortening
½ c. white sugar
Nuts or finely chopped fruit
1 c. confectioners' sugar
1 tsp. vanilla

Combine flour and milk in small saucepan. Cook over low heat, stirring constantly, until thick; cool. Cream together shortening and white sugar; add milk-flour mixture. Beat until fluffy. Blend one-third of mixture with nuts or fruit and use for filling between layers. Add confectioners' sugar and vanilla to remaining fluffy mixture; frost cake.

Mrs. Edith Chamberlain, Master
Lakeshore Grange No. 128
East Wolfeboro, N.H.

FRESH LEMON FROSTING

⅓ c. soft butter
1 egg yolk
1 ½ c. confectioners' sugar
1 tbsp. fresh lemon juice

Beat butter until creamy. Beat in egg yolk and add sugar gradually. Add lemon juice and beat until light and creamy. Yield: Frosting for one 8 x 8-inch cake.

Sadie Benoit, Master
Grafton Grange No. 93
Grafton, Mass.

LEMON FILLING

Juice and grated rind of 1 lemon
1 apple, grated
1 c. sugar
1 egg

Combine the juice and rind of lemon and apple with sugar and egg. Beat and cook until it thickens. Cool and spread between cake layers.

Mrs. Elsie Hadsell, Chm. Serv. and Hosptal.
Angelica Grange No. 1087
Angelica, N.Y.

LEMON FROSTING

2 ¾ c. confectioners' sugar
½ tsp. salt
1 egg
1 tbsp. light corn syrup
½ c. shortening
1 tsp. vanilla
1 tsp. lemon extract
1 tbsp. lemon juice
1 tsp. grated lemon peel

Mix confectioners' sugar, salt and egg; blend in syrup. Add shortening, vanilla, lemon extract, juice and peel; mix until smooth and creamy. Add more sugar to thicken or water to thin frosting until of spreading consistency.

Leta Cole, Home Ec. Chm.
North End Grange No. 820
Enterprise, Ore.

ICING

⅓ c. water
1 tbsp. corn syrup
1 c. sugar
¼ tsp. cream of tartar
¼ tsp. salt
1 egg white plus 1 tbsp. water
1 tsp. vanilla

Combine water, syrup, sugar, cream of tartar and salt in saucepan; stir over heat until sugar is dissolved. In bowl beat egg white until frothy. Pour hot syrup mixture over egg white, beating constantly; add vanilla and continue beating for 5 to 6 minutes. Spread on cake.

Mrs. Brainerd Horner, Home Ec. Chm.
Butte Grange No. 126
Ronan, Mont.

MAPLE FROSTING

½ c. white sugar
½ c. maple sugar
½ c. heavy coffee cream
1 c. broken walnuts

Dissolve sugars in cream before mixture begins to boil; boil until mixture forms a soft ball in cold water. Beat until cool; add walnuts just before spreading on cake. Yield: Frosting for two layers or medium square cake.

Ruth M. Palmer, Home Ec. Chm.
La Plotte Grange No. 552
Shelburne, Vt.

MARSHMALLOW-SEVEN-MINUTE FROSTING

1 c. water
1 egg white
¼ tsp. cream of tartar
¼ tsp. salt
3 tbsp. water
6 marshmallows

Place all ingredients except marshmallows in double boiler; beat 1 minute with electric or rotary beater. Add marshmallows; cook over boiling water, beating constantly, about 7 minutes or until mixture forms peaks. Remove from heat and spread on one 8-inch layer cake. May also be used as a topping for ice cream.

Mrs. Kay Markgraf, Home Ec. Chm.
Thomas Creek Grange No. 581
Lakeview, Ore.

MARSHMALLOW FROSTING

1 c. sugar
¼ c. water
1 egg white, beaten stiff
½ tsp. vanilla extract
1 c. miniature marshmallows

Boil sugar and water to 238 degrees. Pour mixture over egg white, beating continuously. Add vanilla and beat until almost thick enough to spread; add marshmallows and beat until blended. Spread on one 2-layer cake.

Mrs. Laura Giles, Master's Wife
Aloha Grange No. 773
Aloha, Ore.

SOUR CREAM ICING

1 c. sugar
1 c. sour cream
1 tbsp. flour
1 egg
1 tsp. vanilla
1 c. nuts

Mix first four ingredients and boil until thick; add vanilla and nuts. Spread on cake while still hot.

Mrs. Richard C. Engler, Home Ec. Chm.
Mount Allison Grange No. 308
Ignacio, Colo.

STAY-SOFT FROSTING

1 lb. powdered sugar, sifted
½ c. Spry
2 oz. egg whites
½ tsp. cream of tartar
Pinch of salt
Flavoring to taste

Combine all ingredients and beat until well mixed.

Mrs. Nora Vocke, Pomona
Little River Grange No. 1855
Menominee, Mich.

NUT CAKE FILLING

1 c. sugar
1 c. rich milk
4 egg yolks, well beaten
1 tbsp. cornstarch
⅛ tsp. salt
1 c. rolled nuts
½ tsp. vanilla

Combine sugar and milk; heat just to boiling point. Add egg yolks, cornstarch, salt, nuts and vanilla; cook until thick. Cool and frost one medium 2-layer cake.

Mrs. Sue Smith, Master
Umpqua Valley Grange
Elkton, Ore.

NEVER-HARD FROSTING

4 tbsp. flour
1 c. milk
¼ tsp. salt
½ c. oleo or butter
½ c. Crisco
1 c. sugar

Mix flour, milk and salt. Cook slowly, stirring constantly, until mixture is creamy and quite thick. Remove from heat and let cool. Beat with hand mixer, oleo, Crisco and sugar; add cooled flour mixture and beat well. This frosting will cover one 2-layer or 10 x 13-inch cake; frosting will not harden.

Mrs. Mildred Berkimer, Master's Wife
Bellevue Grange No. 134
Bellevue, Mich.

WHITE MOUNTAIN FROSTING

¼ c. sugar
2 egg whites, beaten stiff
¾ c. white Karo
Pinch of salt
Vanilla to taste

Add sugar 1 teaspoonful at a time to egg whites and continue beating. Slowly add Karo, beating constantly; add salt and vanilla and continue beating until frosting is of the right consistency to spread. Spread on chocolate or white cake.

Mrs. Ira R. Adams, Pianist
North Somerset Grange
Solon, Me.

NO-COOK FROSTING

¼ tsp. salt
2 egg whites
¼ c. sugar
¾ c. white Karo syrup
1 ¼ tsp. vanilla

Add salt to egg whites; beat until mixture forms soft peaks. Gradually add sugar, 1 tablespoon at a time; beat until smooth and glossy. Slowly add syrup, beating constantly until mixture forms stiff peaks. Fold in vanilla; spread on two 9-inch layers or one 10-inch tube cake. If desired, food coloring may be added to frosting.

Mrs. Roscoe T. Harbough, Sr.
Midway Grange
New Midway, Md.

SEVEN-MINUTE FROSTING

2 egg whites, unbeaten
1 ½ c. sugar
5 tbsp. water
1 ½ tsp. light corn syrup
1 tsp. vanilla

Combine egg whites, sugar, water and syrup in top of double boiler; beat with rotary beater or mixer until thoroughly mixed. Place over rapidly boiling water; cook, beating constantly, for 7 minutes or until frosting will stand in peaks. Remove from heat; add vanilla and beat until thick enough to spread. Spread on tops and sides of two 9-inch layers.

Mrs. Malio Liotti, Master's Wife
Pike Grange No. 1669
Canton, O.

THREE-HUNDRED DOLLAR CAKE FROSTING

1 c. milk
3 tbsp. flour
1 ½ c. sugar
1 c. margarine
1 tbsp. vanilla

Cook milk and flour together until thick and pasty; cool. Beat sugar, margarine and vanilla until light and smooth. Add flour mixture; beat until consistency of whipped cream. Spread on large cake; refrigerate.

Elsie Murrer, Home Ec. Chm.
Pine Grange No. 716
Pine River, Minn.

BUTTERSCOTCH SAUCE

1 c. dark corn syrup
1 c. sugar
¼ tsp. salt
½ c. light cream
2 tbsp. butter or margarine
1 tsp. vanilla

Combine all ingredients except vanilla in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil briskly 5 minutes, stirring occasionally; remove from heat. Add vanilla. Serve hot. Sauce may be

(Continued on next page)

stored in refrigerator. To reheat, place in pan of hot, not boiling, water until sauce has thinned to pouring consistency. Yield: 2 cups.

Photograph for this recipe on page 75.

HOT FUDGE SAUCE

4 squares unsweetened chocolate
1 can evaporated milk
1 box confectioners' sugar
½ tsp. salt
2 tsp. vanilla
2 tbsp. butter

Combine first four ingredients in top of double boiler. Cook over medium heat until well blended. Remove from heat; add vanilla and butter. Beat with rotary or electric beater until smooth. This will keep for a month or more in tightly covered container in refrigerator. Yield: 25 servings.

Mrs. Anne Seger, Master
Cherry Brook Grange No. 210
Collinsville, Conn.

VELVET HOT FUDGE TOPPING

2 squares chocolate
16 marshmallows
½ c. water
½ c. sugar
¼ tsp. salt
½ tsp. vanilla

Melt chocolate, marshmallows and water together in saucepan over low heat. Stir in sugar, salt and vanilla. Cool slightly. Serve over ice cream. Yield: 6 servings.

Mrs. Nellie Boyles, Home Ec. Chm.
Ocean View Grange No. 463
Tenants Harbor, Me.

EVERYDAY SAUCE

⅓ c. sugar
⅛ tsp. salt
1 tsp. cornstarch
2 tbsp. butter or oleo
1 c. water
1 ½ tsp. vanilla extract
½ tsp. cinnamon (opt.)
¼ tsp. nutmeg (opt.)

Mix sugar, salt and cornstarch in saucepan; add butter and water. Cook, stirring until slightly thickened; add vanilla and spices. Serve warm on apple dumplings, gingerbread, plain cakes or fruit cobblers. For variety omit spices and add 2 tablespoons lemon juice and grated rind of 1/2 lemon. Will keep well for a week if kept tightly closed in jar in refrigerator. Yield: 1 cup.

Ann Flickinger, Master
North Lima Grange
North Lima, O.

FRUIT WHIP

1 c. fruit or ¾ c. fruit juice
1 egg white
1 c. sugar

Combine the fruit, egg white and sugar in a 1 to 1 1/2-quart bowl. Beat with electric mixer on low speed until combined and foamy. Beat at highest speed until mixture will hold soft peaks. Serve as topping on cake. Fresh strawberries or peaches should be sliced before measuring. If frozen, sweetened fruit is used, decrease sugar by 2 to 3 tablespoons. Yield: 6 servings.

Mrs. Steven A. Vamosy, Sec.
Utsayantha Grange No. 1313
Stamford, N.Y.

LEMON DELIGHT

1 pkg. lemon Jell-O pudding
1 pkg. Dream Whip
1 can fruit cocktail

Prepare the lemon pudding according to directions on the package. Place in refrigerator until well set and time to serve. Prepare the Dream Whip as directed on the package. This may be done 1 or 2 hours before needed. When ready to serve, combine all ingredients. Slice desired cake and place spoonfuls of topping on each serving. This is especially good on angel food cake. Yield: 12 servings.

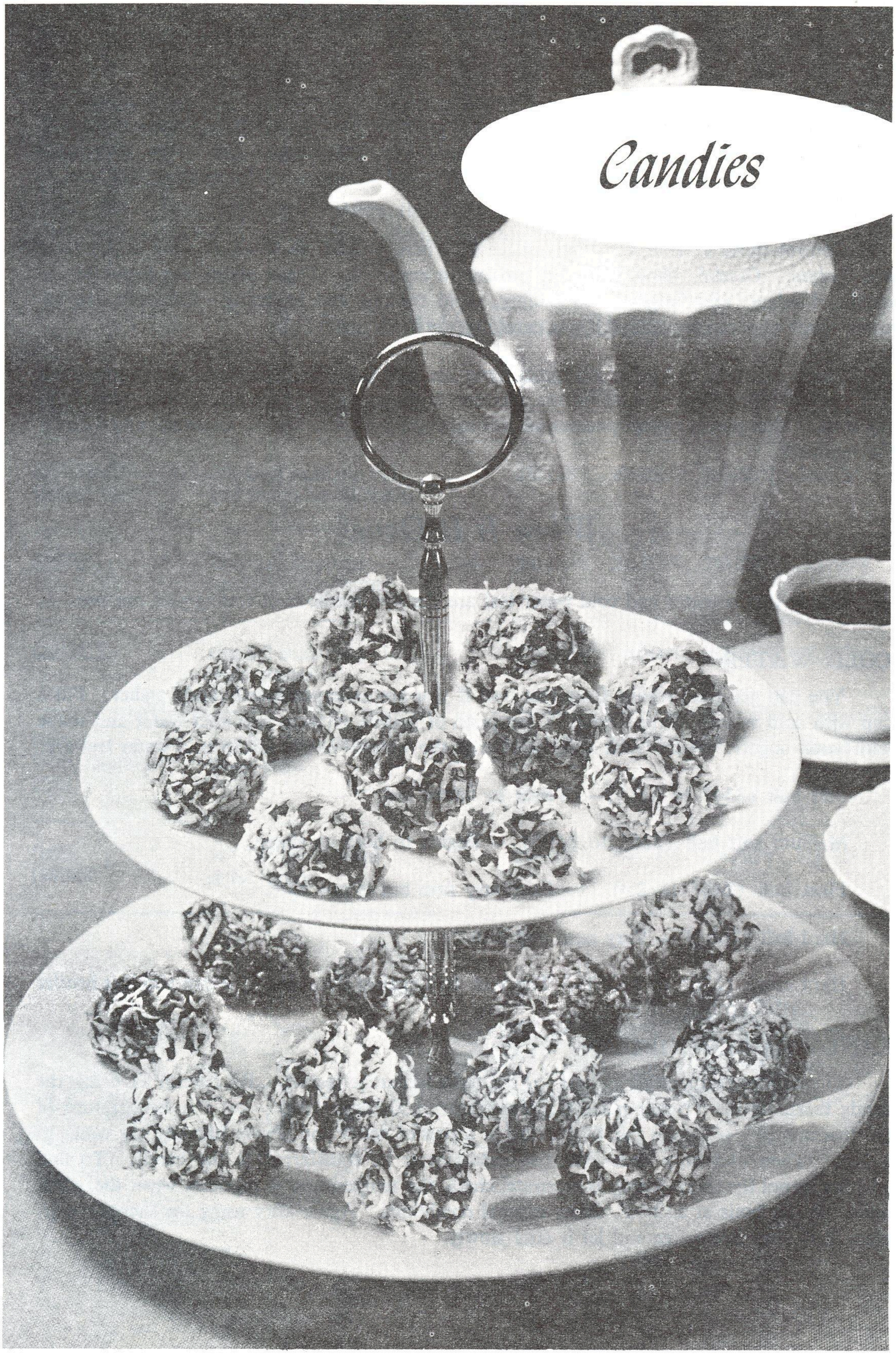
Mrs. Don Soper, Chaplain
Myrtle Creek Grange No. 442
Myrtle Creek, Ore.

PINEAPPLE TOPPING

1 No. 1 can crushed pineapple
1 pkg. vanilla pudding, not instant
½ pt. heavy cream
½ c. chopped nuts
12 maraschino cherries, cut in quarters

Combine crushed pineapple with vanilla pudding and cook over medium heat until pudding comes to a boil. Remove from heat and cool. Whip cream until stiff; fold into pudding mixture and add nuts and cherries. This is delicious served on wedges of angel or chiffon cake. Can be made in advance and kept under refrigeration. Yield: 10-12 servings.

Mrs. Christina Cutter, Lecturer
Carroll Grange No. 160
Arlington, Mass.



RECIPE FOR CHOCOLATE-APPLE ROLLIES ON PAGE 98

CANDY WITH QUALITY

Most people like to make candy. And everybody likes to eat it. There's a trick to making candy. Many things affect its success. The weather is a big factor. Dry, cool weather is the best time to cook candy. Candy made in warm, sticky weather will tend to be sugary.

Control those crystals for candy success. There should be small crystals in fondants and fudges. Crystals should not be present in caramels. These points are important in making fondants and fudges: slow boiling, rapid cooling, and kneading. Caramels can become tough and can crystallize if not carefully watched.

The pots, pans, and other equipment you use make a difference, too. Most important is a pan four times the volume of the mixture, large enough to keep the mixture from boiling over. Other pieces of equipment you will need are a wooden spoon, a spatula, and a candy thermometer.

When Is It Done?

Candy thermometer and cold water test are the two methods of testing you can use.

COLD WATER

You can get good results from this test, if you are an experienced candy maker. Fill a cup with cold water. Drop about ½ teaspoon of boiling mixture into cold water and shape with your fingers. After each testing, change the water. Stages in the cold water test are:

Soft ball (234° to 238°) — Tends to flatten out.

Medium soft ball (238° to 240°) — Begins to hold its shape.

Firm ball (244° to 250°) — Relatively firm but is not hard.

Hard ball (265°) — Very hard and firm.

Hard crack (270° to 310°) — Tap this ball against the side of the cup and it is brittle.

CANDY THERMOMETER

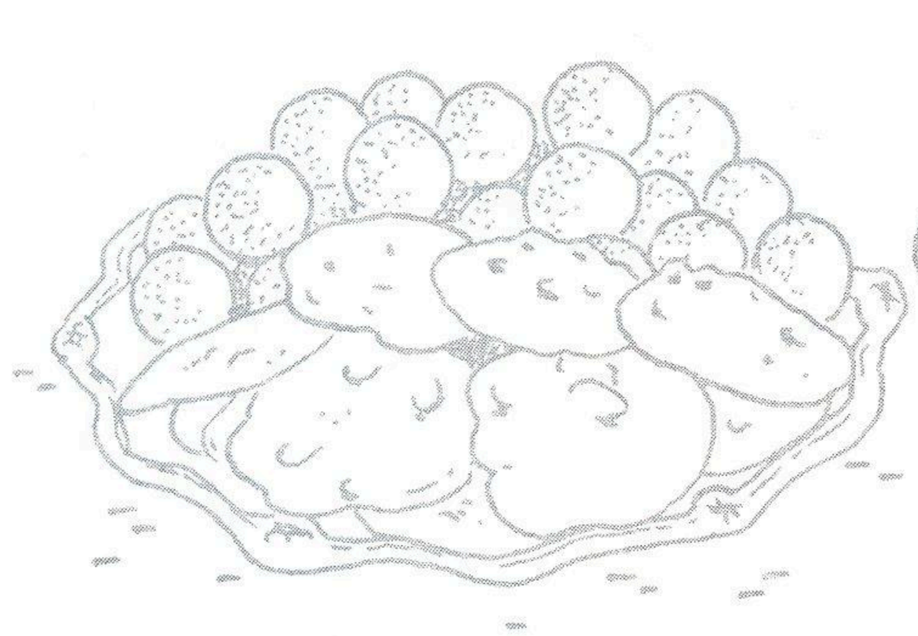
The candy thermometer is best for the most accurate testing. Be careful in using the candy thermometer. Never put the thermometer in boiling syrup. Let the temperature of the thermometer gradually rise by placing in a pan of water and slowly bringing the water to a boil. Then and only then can the thermometer be transferred to the candy. To find whether or not the thermometer is accurate, check the temperature it registers when the water boils. Water boils at 212° F. under normal conditions. Again after using the thermometer, place it in very hot water and let it cool slowly.

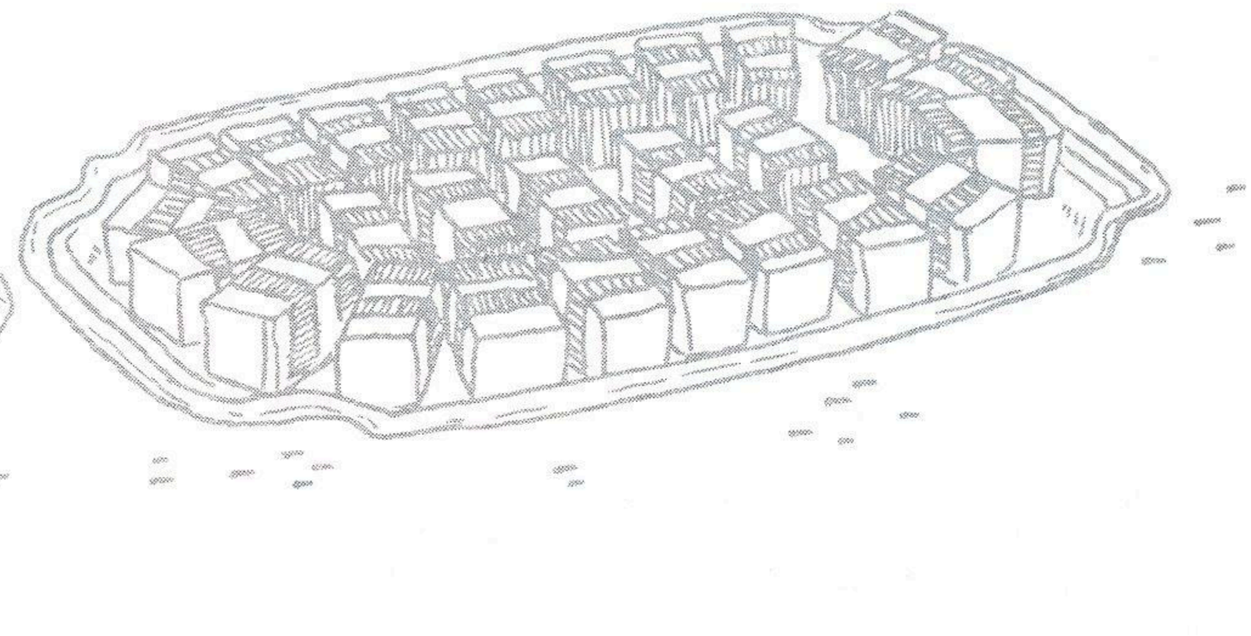
ADJUST FOR ALTITUDE

Candy is done at a lower temperature in higher altitudes. Adjust the recipe accordingly. Candy thermometers are excellent for testing candies made in high altitude. Check the thermometer to see at what temperature water boils. Changes can occur from day to day, depending on weather conditions. Water at 5,000 feet altitude boils at 10 degrees less than at sea level. So subtract 10 degrees from the finish temperature in determining the difference. Cold water test used at high altitude is fairly dependable.

Altitude Adjustment Chart

CANDY	TEST IN COLD WATER	DEGREES F. ON CANDY THERMOMETER			
		Sea Level	2,000 ft.	5,000 ft.	7,500 ft.
BUTTERSCOTCH, ENGLISH TOFFEE	Soft Crack (separates into hard threads but not brittle)	270-290°F.	266-286°F.	260-280°F.	255-275°F.
BRITTLES	Hard Crack (separates into hard, brittle threads)	300-310°F.	296-306°F.	290-300°F.	285-295°F.
CARAMELS	Firm Ball (holds shape unless pressed)	242-248°F.	238-244°F.	232-238°F.	227-233°F.
DIVINITY, TAFFY, CARAMEL CORN	Hard Ball (holds shape though pliable)	250-268°F.	246-264°F.	240-258°F.	235-253°F.
FUDGE, FONDANT	Soft Ball (can be picked up but flattens)	234-240°F.	230-236°F.	224-230°F.	219-225°F.





ANISE HARD CANDY

3 c. white sugar
1 c. light corn syrup
½ c. water
3 tbsp. vinegar
1 tsp. oil of anise
1 tsp. red coloring

Boil sugar, syrup, water and vinegar to hard crack stage, 310 degrees on candy thermometer, without stirring. Remove from heat; quickly stir in oil of anise and coloring. Pour at once into buttered tin about 8 x 10-inches. When candy is firm, cut into 1-inch squares.

Katharine Vandercar, Master's Wife
Indian Trail Grange No. 2361
Lowell, Ind.

APPLE CANDY

2 envelopes unflavored gelatin
1 ⅓ c. applesauce
2 c. sugar
1 c. nuts
1 tsp. orange juice
Grated orange rind, small amount
1 tsp. vanilla
Powdered sugar

Soak gelatin in 1/2 cup applesauce for 10 minutes. Mix sugar in remaining applesauce; bring to boil. Combine gelatin and applesauce-sugar mixture. Cook slowly for 15 minutes, stirring frequently. Remove from heat; add nuts, orange juice, grated rind and vanilla. Pour mixture into shallow pan dusted with powdered sugar. Allow to set; cut into squares. Dust candy with additional powdered sugar. Yield: 1 pound.

Helen Jean Bowman, Home Ec. Chm.
Eagle Valley Grange No. 656
Richland, Ore.

APRICOT SNOWBALLS

8 dried apricot halves
1 c. water
2 c. sugar
1 tsp. salt
2 tbsp. butter
1 tsp. vanilla extract
¼ c. chopped almonds
1 c. shredded coconut

Cook apricots in water until soft. Add sugar, salt and butter. Cook to soft ball stage, 234 to 236 degrees. Add extract; cool to lukewarm stage. Add almonds; beat until thick and c r e a m y. Drop by teaspoonfuls into coconut. Cool on waxed paper. Yield: 18 pieces.

George W. Steve, Master
Gallatin Grange No. 1580
Lake Lynn, Pa.

BURNT SUGAR CANDY

1 c. evaporated milk
½ stick butter or margarine
3 c. white sugar
1 tsp. vanilla
¾ c. chopped nuts

Mix milk, butter and 2 cups sugar in saucepan, heating to b o i l i n g point. Melt 1 cup sugar in saucepan stirring c o n s t a n t l y until medium brown. Add milk mixture to browned sugar, stirring constantly. Cook to soft ball stage. Add vanilla and nuts; beat until very firm. Pour into buttered 9-inch square pan. Yield: 40 pieces.

Mrs. Dorothy Allard, Sec.
Leon Grange
Ronan, Mont.

BUTTER CONFECTIONARY CANDY

1 lb. confectioners' sugar
1 stick butter
½ pkg. coconut, shredded
½ c. chopped walnuts
¼ c. chopped maraschino cherries, drained

Mix together sugar and butter by hand until completely c r e a m e d. Add coconut, walnuts and cherries. Stir into cream mixture. Shape small portions of mixture into desired shape by hand. If desired dip into chocolate; dry. Decorate with candied fruit or walnuts. Yield: 4-5 dozen.

Mrs. Ann Nason, Home Ec. Chm.
Methuen Grange No. 155
Methuen, Mass.

CANDIED APPLES FOR HALLOWEEN

1 ½ c. sugar
2 tsp. vinegar
⅔ c. water
1 pkg. Kool-Aid
10 to 12 apples

Mix sugar, vinegar and water. Boil until mixture reaches 300 degrees; cool. Stir in Kool-Aid. Put apples on popsicle sticks and dip into mixture quickly. Yield: 10-12 apples.

Mrs. W. Ray Apperson, Master's Wife
Locust Grove Grange
Locust Grove, Va.

CANDIED ORANGE PEEL

6 orange peelings
2 c. sugar
1 6-oz. pkg. Jell-O
¼ c. white corn syrup
¼ c. water

(Continued on next page)

Cover orange peelings with water. Cook 1 hour. Pour off water and cool. Remove white membrane. Cut in strips or any desired shape. Cover with water and cook an additional hour or until tender. Mix sugar, Jell-O, syrup and water in 2-quart saucepan. Add orange peel and cook over low heat until most of liquid is absorbed. Remove from pan. Roll in additional sugar; spread on waxed paper to dry.

Virginia Easterbrook, Master
Illinois Valley Grange No. 370
Cave Junction, Ore.

CARAMEL APPLES

8 c. sugar
3 c. white syrup
1 qt. light cream
2 tbsp. salt
1 can sweetened condensed milk
100 apples
Cornflakes

Mix first four ingredients; cook till 240 degrees. Slowly add milk; cook again to 240 degrees. Dip apples into caramel mixture; set in cupcake liners with cornflake crumbs in bottom.

Mrs. Bob Magnuson, Home Ec. Chm.
Boulevard Grange No. 389
New Plymouth, Idaho

CANDIED WALNUTS

2 c. walnuts
1 c. sugar
¼ c. water
3 tbsp. orange juice
½ tsp. grated orange rind

Heat walnuts at 375 degrees for 5 minutes. Cool. Combine sugar, water and orange juice; cook to soft ball stage, 234 degrees. Add nuts and orange rind; stir until syrup begins to look creamy. Drop by spoonfuls on greased cookie sheet to harden.

Juanita Schooler, Home Ec. Chm.
Independent Grange No. 470
Corning, Cal.

CARAMEL CANDY

1 c. cream
2 c. milk
1 c. white corn syrup
⅛ tsp. salt
2 c. sugar
¼ c. butter
1 c. nuts, chopped
1 tsp. vanilla

Mix cream and milk; using 1 cup of cream-milk mixture, add syrup, salt and sugar. Cook to 240 degrees or until firm ball forms in cold water. Add another cup of liquid; cook to 240 degrees again. Add remaining liquid; slowly add butter. Cook again to 240 degrees. Lower heat; continue stirring. After mixture reaches 240 degrees the third time, remove from stove; add nuts and vanilla quickly. Pour at once in a buttered 9 x 13-inch pan. When cold, cut in small pieces and wrap in waxed paper. Yield: 90-100 pieces.

Mrs. Leonard Pederson
Chester Royal Grange No. 2181
Grinnell, Ia.

CARAMEL FUDGE

3 c. sugar
1 c. cream
¼ c. butter
2 tbsp. white Karo syrup
⅛ tsp. salt

In heavy pan or skillet lightly brown 1 cup sugar. Slowly add cream, remaining sugar, butter, syrup and salt. Cook to soft ball stage or 235 degrees on candy thermometer. Remove from heat; beat until thick. Pour in buttered platter.

Mrs. Shirley McLinden, Master's Wife
Trout Creek Grange No. 99
Trout Creek, Mont.

GREAT GRANDMA'S CARAMEL CANDY

2 c. sugar
Pinch of salt
¼ lb. butter
2 (scant) c. light Karo syrup
1 lge. can condensed milk
1 tsp. vanilla
1 ½ c. Brazil nuts (opt.)

Combine sugar, salt, butter and syrup in pan; cook for 5 to 10 minutes. Add milk slowly so as not to stop boiling. Boil for 20 to 30 minutes or until mixture forms hard ball in water. Add vanilla and nuts, if desired. Yield: 1 pound.

Mrs. G. A. Spear
Moiese Grange No. 118
Moiese, Mont.

CHOCOLATE COVERED BUTTER-CREAM CHERRIES

1 lb. jar maraschino cherries
½ c. butter
1 lb. powdered sugar
4 tsp. heavy cream
1 tsp. vanilla
Chocolate bars

Drain cherries; spread out on several layers of

(Continued on next page)

paper toweling and let dry well. Cream butter until fluffy; mix in sugar, cream and vanilla. Mix well and knead with hands. Wrap a small amount of fondant around each cherry; place on cookie sheet covered with waxed paper. Chill in refrigerator until hardened. Remove from refrigerator and let stand 30 minutes. Dip in melted chocolate; let stand until chocolate hardens.

Mrs. Bernice I. Best, Home Ec. Chm.
Mt. Joy Grange No. 537
Leechburg, Pa.

CHOCOLATE CREAMS

1 stick butter or oleo
2 boxes powdered sugar
1 can sweetened condensed milk
2 c. chopped nuts
1 can flaked coconut
1 lge. pkg. semisweet chocolate chips
1 sm. pkg. semisweet chocolate chips
⅔ or ¾ stick paraffin wax

Melt butter; mix sugar, milk, coconut and nuts. Add powdered sugar mixture to melted butter; roll and knead until combined. Chill in refrigerator for 1 hour or longer; roll into small balls. Melt in double boiler chocolate chips and paraffin. Place toothpicks in candy balls; dip in chocolate mixture. Fill hole after removing toothpicks.

Frederick J. Werner, Master
Penn Grange No. 1668
Elizabeth, Pa.

COCONUT CANDY BALLS

2 1-lb. boxes powdered sugar
2 8-oz. cans flaked coconut
1 stick margarine
2 c. nuts, chopped
1 can condensed milk
¼ lb. paraffin
1 lge. pkg. chocolate bits

Mix powdered sugar and coconut together. Melt margarine and pour over nuts; add to mixture with milk. Shape into balls the size of walnuts. Melt paraffin with chocolate bits; dip balls into mixture and place on waxed paper.

Carol V. Shorey, Master
Garrison Hill Grange No. 497
Sheepscott, Me.

COCONUT PEEKS

¾ c. mashed potatoes
1 pkg. confectioners' sugar
1 ½-lb. pkg. coconut
1 tsp. vanilla
1 pkg. German's chocolate, melted
1 pkg. semisweet chocolate bits, melted

Mix potatoes and sugar together; add coconut and vanilla. Spoon out onto waxed paper. Let stand for 20 minutes. Dip each piece into melted chocolate. Let stand overnight to dry.

Arline M. Lyman
Amherst Grange No. 16
Amherst, Mass.

EASTER EGGS

½ c. plus 1 tbsp. margarine or butter
1 lb. confectioners' sugar
⅓ cooked potato, boiled and mashed
1 tsp. vanilla
1 c. coconut or 1 c. peanut butter
8 squares semisweet chocolate
⅓ bar paraffin
1 tbsp. butter

Combine 1/2 cup margarine, confectioners' sugar, potato and vanilla. Add coconut or peanut butter; refrigerate for 2 or 3 hours. Remove and shape into eggs. Refrigerate shaped eggs overnight, allowing air to harden them. Remove from refrigerator and dip in chocolate, paraffin and remaining butter, which have been melted together. Yield: 8 dozen.

Shirley M. Basher
Diamond State Grange No. 2
Wilmington, Del.

EASTER EGGS

2 boxes powdered sugar
⅔ c. butter
1 c. flour
½ c. cream
Vanilla flavoring, peanut butter or coconut
Semisweet chocolate
Paraffin

Combine all ingredients except chocolate and paraffin in a large bowl; shape into eggs and chill for a few minutes. Dip into chocolate with a small amount of paraffin added. Yield: 48 eggs.

Mrs. Carl Trout, Home Ec. Chm.
Community Grange No. 1767
Newport, Pa.

EASTER EGGS

3 c. sugar
1 c. water
2 stiffly beaten egg whites
1 c. white Karo
1 tsp. vanilla
Coconut
Nuts
2 sm. bags butterscotch chips
1 lge. bag chocolate chips

(Continued on next page)

Cook 1 cup sugar and 1/2 cup water until mixture spins a thread. Add egg whites; beat until well mixed. Combine remaining sugar, remaining water and Karo; cook until brittle when tested in cold water. Combine egg white mixture with Karo mixture; beat until thick. Add vanilla, coconut and nuts; form into eggs. Let stand until cold. Melt butterscotch and chocolate chips; coat eggs with mixture.

Mrs. Robert Stewart, Home Ec. Chm.
Rural Valley Grange No. 1750
Dayton, Pa.

JO'S PEANUT BUTTER CANDY BALLS

- 2 ½ c. graham cracker crumbs
- 1 box powdered sugar
- ½ lb. butter
- 1 12-oz. jar peanut butter
- 1 c. finely chopped pecans
- 2 cans flaked coconut
- 1 12-oz. bag chocolate chips
- 3 ¼ bars paraffin

Mix cracker crumbs and powdered sugar together. Melt butter and peanut butter; add to dry ingredients, mixing well with a spatula. Add nuts and coconut slowly, mixing well. Form into balls the size of chocolate covered cherries. Melt chocolate chips and wax in double boiler. Dip balls into mixture; place on waxed paper to cool.

Mrs. Jo Ann Williams, Lady Asst. Steward
Brittons Neck Grange
Gresham, S. C.

MASHED POTATO CANDY

- 4 c. coconut
- ¾ c. mashed or riced potatoes
- 4 c. confectioners' sugar
- ½ tsp. vanilla
- ⅛ tsp. salt
- 4 squares chocolate, melted

Mash all ingredients except chocolate together and make into peaks or any shape desired. Let stand uncovered for 20 minutes. Dip peaks into melted chocolate and allow to set.

Mrs. P. J. Lounsbury, Past Master Exec. Com.
Cortlandt Grange No. 889
Peekskill, N. Y.

MINIATURE MOUND BARS

- 1 lge. pkg. coconut
- 2 c. chopped pecans
- 1 ½ lb. powdered sugar
- ¼ lb. butter or margarine
- 1 lge. can sweetened condensed milk
- 1 lge. pkg. chocolate chips
- ¼ lb. paraffin

Put all ingredients together in a large bowl, except chocolate and paraffin. Roll into balls, about a teaspoonful for each. Let set several hours or overnight on a greased cookie sheet till dry. Melt chocolate chips and paraffin in double boiler. Drop in balls; dip twice, using two forks. Yield: 5 pounds.

Mrs. Myrtle Holm, Chaplain
White Clover Grange No. 784
Nehalem, Ore.

CHOCOLATE PEANUT CLUSTERS

- 1 box chocolate pudding and pie filling
- 1 c. sugar
- ½ c. evaporated milk
- 1 tbsp. butter
- 1 c. salted peanuts

Combine pudding, sugar, milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Lower heat; boil slowly 3 minutes, stirring constantly. Remove from heat; quickly stir in peanuts. Beat until candy thickens. Drop from teaspoon onto waxed paper, forming clusters. Butterscotch mix may be substituted for chocolate. Yield: 24 clusters.

Mrs. John Garland, Master's Wife
Republic Community Grange No. 2509
Republic, O.

BACHELOR'S FUDGE

- 3 c. white sugar
- ¼ c. cocoa
- ¼ tsp. salt
- ⅔ c. milk
- ½ c. white Karo syrup
- ¼ c. butter
- 1 c. broken walnuts
- 1 tsp. vanilla

Mix sugar, cocoa and salt in a large saucepan. Add milk, Karo syrup and butter. Cook to 234 to 236 degrees on candy thermometer. Stir while cooking and wipe down crystals that form on sides of the pan with a pastry brush or cloth swab dipped in cold water. Remove from heat; set in pan of cold water and beat until quite stiff. Add nutmeats and vanilla. Pour into a 9 x 9 x 2-inch pan which has been greased with glycerine. Cut into squares. Glycerine is tasteless, odorless and never turns rancid. Yield: 2 pounds.

Kurtis Warden, Past Youth Com. Officer
California State Grange
Santa Rosa, Cal.

CHOCOLATE-APPLE ROLLIES

1 12-oz. pkg. semisweet chocolate chips
1 c. canned applesauce
1 tsp. almond extract
5 c. confectioners' sugar
⅔ c. drained chopped maraschino cherries
1 c. chopped walnuts
1 3½-oz. can flaked coconut

Combine chocolate chips, applesauce and extract in heavy aluminum saucepan; stir over low heat until chocolate is melted and blended with applesauce. Stir in sugar, maraschino cherries and walnuts; chill 1 hour or until firm. Shape into 1 1/2-inch balls; roll in coconut. Yield: 5 dozen.

Photograph for this recipe on page 91.

CHOCOLATE CREAM CANDY

2 c. sugar
¼ tsp. salt
2 tsp. syrup molasses
5 tsp. cocoa or to taste
1 c. milk
½ tsp. vanilla
Nuts or raisins (opt.)

Combine first six ingredients and cook slowly until mixture forms soft ball in cold water. Add nuts; beat until cool and thick. Pour into buttered dish. Yield: 10 servings.

Mrs. Virginia Whitlow, Home Ec. Chm.
Ringgold Grange
Ringgold, Va.

CHOCOLATE FUDGE

3 c. sugar
½ c. cocoa
¾ c. evaporated milk
⅓ c. light Karo syrup
4 tbsp. margarine
3 tbsp. marshmallow fluff or 3 marshmallows
1 tsp. vanilla
½ c. chopped walnuts

Mix together the first five ingredients and cook to hard ball stage. Remove from heat; add marshmallows. Cool; beat and add vanilla and chopped walnuts. Pour into 9 x 9-inch pan. Cut in desired sizes.

Isabel Pettengill, Home Ec. Chm.
Eastville Grange No. 426
Newport, Me.

CHOCOLATE FUDGE

1 lge. can evaporated milk
4 c. sugar
¼ lb. butter
2 sm. pkg. chocolate chips
1 8-oz. jar marshmallow creme
1 c. nuts
1 tbsp. vanilla

Boil milk, sugar and butter until it forms a soft ball in water or to soft ball stage on thermometer. Take from heat and stir in chocolate chips, marshmallow creme, nuts and vanilla. Stir until smooth and creamy. Pour into buttered 10 x 15-inch pan.

Mrs. Don Hasselbrink, Home Ec. Chm.
Bethel Grange No. 2158
Grinnell, Ia.

CHOCOLATE FUDGE

2 ½ squares chocolate
2 ½ c. sugar
¼ tsp. salt
1 c. milk or light cream
2 tbsp. corn syrup
2 ½ tbsp. butter
1 tsp. vanilla

Place chocolate, sugar, salt, milk and corn syrup in saucepan. Place over low heat and stir until mixture begins to boil. Cook to soft ball stage, stirring frequently. Remove from heat; add butter and cool to lukewarm, without stirring. Add vanilla and beat until thick. Pour into buttered dish.

Imogene M. Shrader
Lafayette Grange No. 173
Elliston, Va.

FABULOUS FUDGE

2 ¼ c. sugar
¾ c. evaporated milk
16 lge. marshmallows
¼ c. butter or margarine
¼ tsp. salt
1 6-oz. pkg. semisweet chocolate dainties
1 c. pecans or walnuts
1 tsp. vanilla

Mix in a heavy 2-quart saucepan sugar, evaporated milk, marshmallows, butter and salt. Cook, stirring constantly, over medium heat to a boil; mixture will be bubbling. Boil and stir 5 minutes more. Take off heat. Stir in the chocolate, pecans and vanilla. Spread in buttered 8-inch square pan. Cool; cut. Yield: 20-30 pieces.

Mrs. Leona Tanielian, Master's Wife
Essex Center Grange No. 155
Underhill, Vt.
Mrs. Chris Nissen
Raymond Grange No. 391
Raymond, Neb.

CHOCOLATE FUDGE

1 lge. can evaporated milk
4 c. sugar

COCOA FUDGE

3 c. sugar
1 ½ c. milk
4 tbsp. cocoa
1 tsp. vanilla
Butter, size of walnut

Mix all the ingredients together, except vanilla and butter. Cook rapidly, being careful it does not boil over, until a soft ball is formed when dropped in cold water. Remove from heat; add vanilla and butter. Set in pan of cold water until like caramel. Beat hard until mixture thickens and the spoon grates on the bottom of the pan. Pour into buttered 8 x 8-inch pan. Cool and cut into 1-inch squares. Turn upside down on waxed paper and separate into pieces. Yield: 16 squares.

A. Gordon Lord, Master
Ipswich Grange No. 136
Ipswich, Mass.

COCOA FUDGE

3 c. sugar
½ c. corn syrup
½ c. cocoa
½ c. milk
3 tbsp. butter
1 ½ tsp. vanilla
3 tbsp. marshmallow creme

Cook first five ingredients to a soft ball stage. Remove from heat; add vanilla and marshmallow creme. Beat till stiff; spread in a 9 x 9-inch pan. Cut in squares.

Mrs. Fred F. Williamson, Master's Wife
Bottle Run Grange No. 1301
Williamsport, Pa.

FIVE-MINUTE FUDGE

⅔ c. undiluted evaporated milk
1 ⅔ c. sugar
1 ½ c. diced marshmallows
½ c. chopped nuts
1 ½ c. semisweet chocolate pieces
1 tsp. vanilla

Mix milk and sugar in large saucepan; put over low heat until boiling. Cook 5 minutes, stirring constantly; remove saucepan from heat. Add marshmallows, chopped nuts, chocolate and vanilla. Stir fudge with spoon until marshmallows and chocolate are melted. Pour fudge into buttered 8-inch square pan. When cool cut into squares. Yield: 2 pounds fudge.

Mrs. Merwin Lander, Master's Wife
Valley Grange No. 144
Guilford, Me.

FUDGE

4 ½ c. sugar
1 lge. can evaporated milk
3 pkg. chocolate chips
1 8-oz. jar marshmallow creme
2 cubes butter or margarine
3 c. nuts, ground fine
1 tbsp. vanilla

Put sugar and milk in kettle and bring to rolling boil; cook 25 minutes, stirring constantly. Put in large bowl chocolate chips, marshmallow creme and butter. Pour hot mixture over; stir. Stir in nuts and vanilla; put in greased pans and keep in refrigerator. Yield: 5 pounds fudge.

Mrs. Abbe J. Kell, Master
Palermo Grange No. 493
Palermo, Cal.

FUDGE

1 tall can condensed milk
4 ½ c. sugar
2 12-oz. pkg. chocolate chips
1 8-oz. jar marshmallow creme
⅛ lb. butter
1 tsp. vanilla

In first pan, combine milk and sugar. Heat slowly and bring to a rolling boil. Boil 6 minutes, stirring constantly. In second pan, combine chocolate chips, marshmallow creme, butter and vanilla. Cook until chocolate is melted. Pour milk mixture over chocolate mixture; beat. Add chopped nuts; pour out on greased cookie sheet or heavy pan.

Linda Lefler
Cowskin Prairie Grange
Grove, Okla.

FUDGE CLUSTERS

⅓ c. cocoa
1 ½ c. sugar
½ tsp. salt
½ c. milk
¼ c. white corn syrup
¼ c. butter
1 tsp. vanilla
2 c. uncooked rolled oats
1 c. chopped peanuts

Combine cocoa, sugar and salt in saucepan; add milk and corn syrup. Cook over medium heat, stirring until sugar dissolves. Continue cooking until mixture forms a soft ball in cold water. Remove from heat; stir in butter, vanilla, rolled oats and peanuts. Drop by teaspoon onto waxed paper.

Mrs. Gerald Rinehart, Master
Jugs Corners Grange
Galion, O.

MAMIE EISENHOWER'S FUDGE

4 ½ c. sugar
1 tall can evaporated milk
2 tbsp. oleo
1 12-oz. pkg. chocolate bits
9-oz. German's chocolate
1 c. nuts
1 pt. marshmallow creme

Put sugar, milk and oleo in a large pan and bring to a full boil; boil for 6 minutes. Remove from heat and pour into a large bowl with remaining ingredients. Mix well and pour into a well-greased 9 x 13-inch pan. When cool, cut into squares. This will keep several weeks in an air-tight container. Yield: 5 pounds fudge.

Patricia Duff, Home Ec. Chm.
Tipwa Grange
Delphi, Ind.

NEVER-FAIL FUDGE

2 c. marshmallows
½ c. evaporated milk
2 tbsp. butter
¾ c. sugar
⅛ tsp. salt
¾ c. chocolate chips
½ c. nuts, chopped
½ tsp. vanilla

Combine first five ingredients in a heavy saucepan. Stir over medium heat until mixture comes to a full boil; boil exactly 3 minutes, stirring constantly. Remove from heat and add chocolate chips and nuts. Add vanilla and beat until chips melt. Pour into an 8 x 8-inch buttered pan; cool. Cut in squares. Yield: 16 squares.

Mrs. Walter Bereuter, Master
Utica Grange No. 410
Waco, Neb.

MARSHMALLOW CREME FUDGE

4 c. sugar
1 14-oz. can evaporated milk
¼ to ½ c. butter or margarine
1 1-pt. jar marshmallow creme
½ to 1 c. chopped nuts
2 6-oz.pkg. chocolate chips
1 tsp. vanilla extract

Bring sugar, milk and butter to a boil. Boil rapidly for 11 minutes, stirring occasionally. Add marshmallow creme, chopped nuts, chocolate chips and vanilla; stir until marshmallow creme and chips are melted. Pour into a 9 x 12-inch buttered pan. Let cool and mark into squares. This recipe never fails.

Mrs. Gregg McElhaney, Home Ec. Chm.
Hookstown Grange No. 1980
Hookstown, Pa.
Mrs. Gertrude S. Seanor, Home Ec. Chm.
Community Grange No. 1994
New Alexandria, Pa.

MILLION DOLLAR FUDGE

4 ½ c. sugar
½ lb. butter or margarine
1 can condensed milk
1 ½ tbsp. cocoa
4 6-oz. pkg. chocolate chips
1 12-oz. jar marshmallow creme
1 ½ c. nuts (opt.)

Combine sugar, butter and condensed milk and bring to a hard boil, stirring often. Reduce to low heat and boil for 9 minutes, stirring. Remove from heat; take 1/4 cup of mixture out. Stir cocoa into removed mixture; add the chocolate chips and cocoa mixture to the boiled ingredients and stir well. When chips are melted, add the marshmallow creme and nuts. Stir well and pour into two 9 x 12-inch pans; let cool for 2 hours. Score and cut; put in covered containers. Yield: 5 pounds fudge.

Mrs. James Kinghorn, Home Ec. Chm.
Lewiston Grange No. 414
Lewiston, Neb.

FUDGE

5 c. sugar
1 lge. can evaporated milk
¼ lb. margarine
1 tsp. vanilla
1 lge. pkg. chocolate chips
1 jar marshmallow creme
2 c. nuts

Boil first four ingredients 10 minutes, stirring constantly. Remove from heat; stir in chocolate chips and vanilla; stir until marshmallow creme and chocolate chips are melted. Pour into a 9 x 12-inch buttered pan. Let cool and mark into squares. This recipe never fails.

Mrs. Forest Frick, Sec.
Wheeland Grange
Little Mountain, S. C.

NEVER-FAIL FUDGE

1 ⅔ c. heavy cream
¼ lb. butter
4 c. sugar
2 6-oz. pkg. semisweet chocolate pieces
1 pkg. miniature marshmallows

Place cream, butter and sugar in saucepan and cook until mixture forms a soft ball when tested in cold water, 230 degrees. Stir often to keep from burning. Remove from heat and fold in chocolate pieces and marshmallows. Pour in greased pan and cool. Cut in squares. Yield: 4 pounds fudge.

Ilda Lampert, Home Ec. Chm.
Plummer Grange No. 273
Plummer, Idaho

QUICK NUT FUDGE

1 lb. confectioners' sugar
½ c. cocoa
¼ tsp. salt
6 tbsp. butter or margarine
4 tbsp. milk
1 tbsp. vanilla extract
1 c. chopped pecans or walnuts

Combine all ingredients except nuts in top of double boiler; place over simmering water. Stir until smooth. Add nuts and mix. Spread candy quickly in buttered 9 x 5-inch pan. Cool; cut into squares. Yield: 2 dozen pieces.

Mrs. Alvin Hoag, Sr., Home Ec. Chm.
Johnsonville Grange No. 1312
Johnsonville, N.Y.

SEE'S FUDGE CANDY

2 c. sugar
10 lge. marshmallows
1 5½-oz. can evaporated milk
1 c. nuts
¼ lb. butter or margarine
1 tsp. vanilla
1 pkg. chocolate chips

Let first three ingredients come to a boil in large saucepan; boil for 6 minutes exactly, stirring constantly. Pour mixture over remaining ingredients; stir until all bits are completely dissolved. Pour into buttered pan and put in icebox to cool. Yield: 2 dozen pieces.

Margaret M. Schram, Home Ec. Chm.
Hessel Grange No. 750
Sebastopol, Cal.

SUGAR PLUM FUDGE

1 c. sugar
1 ⅓ c. evaporated milk
1 12-oz. pkg. semisweet chocolate bits
1 4-oz. jar mixed candied fruits
½ c. coarsely chopped walnuts

Combine sugar and milk; stir well. Boil until full rolling boil; boil 7 minutes, stirring constantly. Remove from heat and add chocolate morsels quickly; stir until smooth. Quickly pour into an 8 or 9-inch buttered pie plate. Sprinkle over the top the fruits and nuts and press into fudge. Cut into small pie-shaped pieces. Keep in the refrigerator. Yield: 2 pounds fudge.

Lillian Fenner, Master
Lynchburg Grange No. 2128
Lynchburg, O.

TWO-FLAVOR FUDGE

2 c. brown sugar
1 c. white sugar
1 c. evaporated milk
½ c. oleo
1 1-pt. jar marshmallow creme
1 6-oz. pkg. chocolate morsels
1 6-oz. pkg. butterscotch morsels
1 c. chopped walnuts
1 tsp. vanilla

Combine in saucepan brown sugar, white sugar, evaporated milk and oleo. Bring to full boil over moderate heat, stirring frequently. Boil for 15 minutes, stirring occasionally; remove from heat. Add the marshmallow and chocolate and butterscotch morsels; stir until morsels are melted and mixture is smooth. Blend in walnuts and vanilla; pour into greased 9-inch square pan. Chill until firm; cut in small squares.

Mrs. Leo H. Corson, Home Ec. Chm.
Rochester Grange No. 86
Rochester, N. H.

TWO-MINUTE FUDGE

2 c. sugar
½ tsp. salt
1 tbsp. cornstarch
3 tbsp. cocoa
½ c. milk
1 tsp. vanilla
1 tbsp. butter
Nuts (opt.)

Mix sugar, salt, cornstarch, cocoa and milk in pan and bring to boil. Boil for 2 minutes. Take off heat and add vanilla and butter. Add nuts; pour in a 7 1/2-inch square pan to cool. Cut in squares. This can even be made on a rainy day. Yield: 12 squares.

Mrs. Walter Forbes, Home Ec. Chm.
Mt. Israel Grange No. 158
Center Sandwich, N. H.

CHRISTMAS HARD CANDY

2 ½ c. sugar
1 c. white syrup
½ c. water
½ tsp. red coloring
½ tsp. cinnamon oil
½ tsp. green coloring
½ tsp. wintergreen oil

Mix sugar, syrup and water; boil to a hard crack stage, 295 degrees. Divide candy; add red coloring and cinnamon oil to half of mixture; pour into well-greased pan. Add green coloring and wintergreen oil to remaining half; pour into another well-greased pan.

Mrs. Marjorie Johnson, Master's Wife
Dover Grange No. 1939
Sharon Springs, Kan.

COCONUT STRAWBERRIES

½ tsp. red food coloring
1 can sweetened condensed milk
2 pkg. strawberry Jell-O
1 tbsp. sugar
12 oz. macaroon coconut
Red sugar

Add coloring to milk. Combine Jell-O, sugar and coconut. Mix; drop by teaspoonfuls on waxed paper. Let stand 30 minutes. Shape into strawberries. Roll in red sugar. Add leaves and stems. Yield: 60 strawberries.

Elsie Stoffel, Master
Thermalite Grange No. 729
Oroville, Cal.

DATE BALLS

1 stick oleo
¾ c. sugar
½ lb. dates, diced
1 egg
Pinch of salt
1 tsp. vanilla
2 tbsp. milk
3 c. Rice Krispies
½ c. nuts
Coconut

Melt oleo in skillet with sugar and dates. Cook 3 minutes at medium heat; beat. Add egg, salt, vanilla and milk; cook 3 minutes more. Remove from heat; cool slightly. Add Rice Krispies and nuts; cool and roll in coconut.

Lillian Taylor, Jr. Matron
Inavale Grange No. 1248
Friendship, N. Y.

DATE AND FIG BONBONS

1 lb. prunes or raisins
1 lb. figs
1 lb. dates
Nuts, if desired
Powdered sugar

Wash fruit thoroughly; put all ingredients through a meat chopper. Shape mixture into balls; roll in powdered sugar.

Mrs. Ferris Nerreter
Isle Grange No. 665
Isle, Minn.

DATE-NUT FUDGE

4 c. white sugar
1 c. chopped dates
1 c. milk
2 tbsp. oleo
1 tsp. vanilla
½ c. nuts, chopped

Mix sugar, dates, milk and oleo; boil until a soft ball is formed when dropped into cold water. Add vanilla and nuts. Beat until mixture begins to thicken; pour into greased pan. Yield: 2 pounds.

Mrs. Freda Pugh, Home Ec. Chm.
East Madison Grange No. 228
Madison, Me.

DATE-ORANGE BALLS

1 c. chopped dates
2 tbsp. butter or oleo
¼ c. sugar
2 tbsp. frozen orange juice concentrate
¼ c. chopped nuts
1 ½ to 2 c. Rice Krispies
1 c. coconut (about)

Combine dates, butter and sugar in a saucepan; cook until ingredients are blended well, about 5 minutes. Mixture will become clear; let cool slightly. Remove from heat and add orange juice, nuts and Rice Krispies. When mixture is consistency to handle, form into balls the size of a walnut and roll in coconut. Yield: 24 balls.

Mrs. Dean Trenton, Ceres
Washington Grange No. 299
Nash, Okla.

SNOWBALLS

½ c. butter or oleo
1 c. sugar
1 egg, beaten
1 c. cut up dates
2 c. Rice Krispies
½ c. chopped nuts
1 tsp. vanilla
Shredded coconut

Cook first four ingredients together for 10 minutes in saucepan over low heat, stirring constantly; remove. Combine remaining ingredients; mix thoroughly. Drop by tablespoonfuls into shredded coconut and hand roll into balls. Yield: 36 servings.

Mrs. Marjorie A. Smith, Master
Auburn Grange No. 60
Auburn, Mass.

DIVINITY

3 c. sugar
¾ c. white Karo
¾ c. water
2 egg whites, stiffly beaten
1 tsp. vanilla
½ c. chopped walnuts
2 or 3 drops food coloring (opt.)

(Continued on next page)

Boil sugar, Karo and water until it spins a thread. Pour slowly over egg whites, beating constantly; add vanilla, walnuts and food coloring. Beat until stiff; drop by spoonfuls onto waxed paper.

Mrs. William Pusch, Home Ec. Chm.
Dows Prairie Grange No. 505
McKinleyville, Cal.

DIVINITY FUDGE

1 ½ c. light brown sugar
½ c. cold water
1 tsp. vinegar
1 egg white
½ c. chopped nuts
½ tsp. vanilla

Boil sugar, water and vinegar to 240 degrees or until mixture forms firm ball in cold water. Beat egg white until stiff, but not dry. Pour hot mixture slowly into egg white, beating until creamy; add nuts and vanilla. Drop by teaspoonfuls on waxed paper or spread in buttered pan and cut in squares. Yield: 1 pound.

Anna O'Neil, Master
Golden Harvest Grange
Carmel, Me.

HEAVENLY BLISS

2 ⅔ c. sugar
⅔ c. water
⅔ c. corn syrup
2 egg whites, stiffly beaten
1 c. walnuts, coarsely chopped
1 tsp. vanilla (opt.)

Boil sugar, water and syrup until it hardens when dropped in cold water. Remove from heat; slowly pour into stiffly beaten egg whites and beat 3 minutes with electric mixer. Beat by hand until mixture thickens. Add walnuts and vanilla; continue beating until mixture loses its gloss. Drop by spoonfuls onto waxed paper or put in buttered 9-inch square pan and cut in squares when cool.

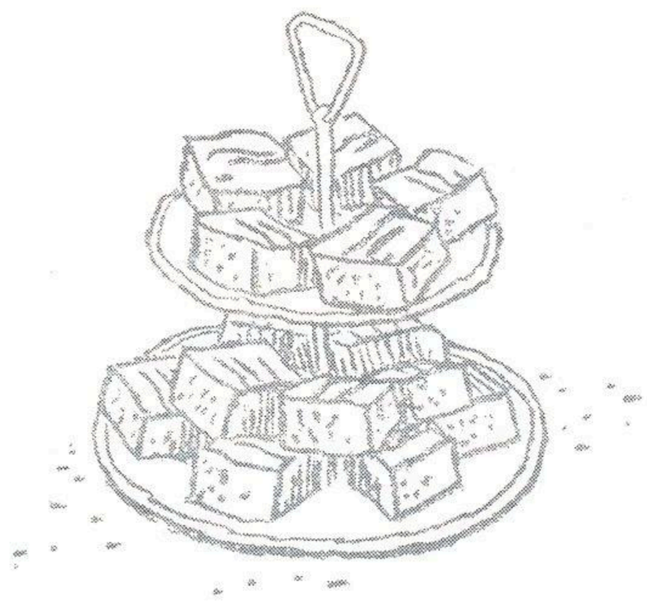
Mrs. Virginia Bresciani, Home Ec. Chm.
Feather River Grange No. 440
Quincy, Cal.

NEVER-FAIL DIVINITY

3 c. sugar
¾ c. light corn syrup
¾ c. water
2 egg whites
1 3-oz. pkg. strawberry Jell-O or any desired flavor
1 c. chopped nuts
½ c. flaked coconut (opt.)

Combine sugar, syrup and water in heavy saucepan; bring to boil, stirring constantly. Reduce heat and continue cooking, stirring occasionally, until mixture reaches 252 degrees or hard ball stage. Beat egg whites until fluffy; add Jell-O and beat until mixture forms peaks. Pour hot syrup slowly into egg whites, beating constantly. Beat until candy loses its gloss and holds its shape; fold in nuts and coconut. Drop by spoonfuls on waxed paper or pour into buttered 9-inch pan and cut into squares when cool. Yield: 5 dozen.

Mrs. Stanley Michalek, Lecturer
Fairfield Grange No. 720
Gervais, Ore.
Bertha Haladay, Home Ec. Chm.
Southside Grange No. 99
Kuna, Idaho
Stella Baker, Lecturer
Mt. Blanca Grange No. 448
Redwing, Colo.



GOLDEN FUDGE

1 lb. light brown sugar
1 c. white sugar
½ c. butter or margarine
1 c. evaporated milk
2 6-oz. pkg. butterscotch bits
1 7 ½-oz. jar marshmallow creme
1 c. chopped nuts
½ c. golden raisins
1 tsp. rum extract
½ tsp. vanilla extract

Combine sugars, butter and milk. Cook over medium heat until mixture forms a medium ball when small amount is dropped in cold water. Stir in butterscotch bits and marshmallow creme until thoroughly blended. Add nuts, raisins and rum and vanilla extracts; pour into two 8-inch square pans. No beating is necessary after nuts, raisins and flavoring have been added. Yield: 3 1/2 pounds fudge.

Edith Fenlason, Master
Princeton Grange No. 293
Princeton, Me.

PERFECT DIVINITY

2 c. sugar
½ c. light corn syrup
½ c. hot water
¼ tsp. salt (opt.)
2 egg whites, beaten stiff
1 tsp. vanilla
½ to 1 c. chopped nuts (opt.)

Combine sugar, syrup, water and salt in saucepan; cook, stirring constantly, until sugar dissolves and mixture boils. Cook without stirring, to hard ball stage or 250 degrees. Wipe crystals from sides of pan with damp cloth or paper towel. Remove from heat. Slowly pour hot syrup over egg whites, beating constantly. Add vanilla; beat until mixture holds its shape. Stir in nuts. Drop from teaspoon onto waxed paper or pour into greased pan and cut into squares when cool.

Mrs. Carl Schwartz, Home Ec. Chm.
Studley Grange No. 1174
Midland, Mich.
Mrs. Mary Thayer, Master
Whitefield Grange No. 101
Whitefield, Me.

TWICE-COOKED DIVINITY

2 c. sugar
½ c. corn syrup
½ c. water
Dash of salt
2 stiffly beaten egg whites
1 tsp. vanilla

Stir sugar into syrup, water and salt until dissolved; boil to medium ball stage or 240 degrees. Slowly pour one-third of mixture over egg whites, beating constantly. Cook remaining syrup to very hard ball stage or 265 degrees. Beat syrup into candy mixture. Continue beating until mixture holds its shape; stir in vanilla. Drop from teaspoon onto greased cookie sheet; swirl each piece to a peak.

Mrs. Phillip Sawyer, Home Ec. Chm.
Mountain Home Grange No. 285
Potlatch, Idaho

GRAHAM CRACKER CANDY

1 c. sugar
½ c. evaporated milk
¼ lb. butter
10 lge. marshmallows
16 graham crackers, crushed
1 c. chopped nuts

Boil sugar, milk and butter for 10 minutes. Add marshmallows; beat until dissolved. Add graham crackers; stir well. Add nuts; mix. Drop on waxed paper.

Agness L. Wendt, Home Ec. Chm.
Phelan Grange No. 607
Phelan, Cal.

HARD TACK CANDY

2 c. sugar
¾ c. light Karo syrup
1 c. water
¾ tsp. coloring
¾ tsp. desired flavored oil extract

Mix sugar, syrup and water in saucepan. Stir until sugar is dissolved; continue to cook to 300 degrees. Remove from heat. Add coloring and flavoring; stir. Pour into 8 x 11-inch buttered pan. Cut into squares as candy begins to set.

Mrs. Lester Bowser, Master's Wife
Bear Creek Grange
Germantown, O.

HOLIDAY ORANGE BALLS

1 pkg. vanilla wafers, finely crushed
¾ c. grated coconut
¾ c. powdered sugar
½ c. frozen orange juice, undiluted

Mix ingredients together; roll into balls the size of walnuts. Yield: 24 pieces.

Mrs. Hazel McGugin, Home Ec. Chm.
Central Grange No. 1634
Independence, Kan.

KLAMATH PLUMLETS CANDY

1 ½ c. sugar
1 tbsp. cornstarch
⅛ tsp. salt
1 c. wild plum jam
2 tbsp. gelatin
½ c. cold water
1 c. chopped nuts

Mix sugar, cornstarch and salt; add jam. Cook until thick, stirring frequently to prevent burning. Dissolve gelatin in water; add to mixture. Stir until gelatin is dissolved; cook until mixture is thick. Remove from heat; partially cool. Stir in nuts. Pour into shallow pan lined with waxed paper. Let stand 24 hours; cut into small squares. Roll pieces in additional sugar. Keep uncovered until outside dries.
PERSONAL NOTE: I think the wild plums used in recipe are raised only in Oregon.

Zetta E. Sulleivan, Home Ec. Chm.
Klamath Co. Pomona Grange No. 34
Klamath Falls, Ore.

LIGHT OPERAS

2 c. sugar
¾ c. cream or evaporated milk
¾ c. milk
1 tbsp. white Karo syrup
⅛ tsp. salt

(Continued on next page)

1 tsp. vanilla
1 c. chopped nuts (opt.)

Combine sugar, cream, milk, syrup and salt in saucepan. Cook stirring constantly until soft ball stage. Remove from heat; cool until lukewarm. Add vanilla and beat until creamy; stir in nuts. Drop by teaspoonfuls onto waxed paper or pour into a buttered pan and cut into squares when cool. Yield: 40 pieces.

Marjory Hurt, Home Ec. Chm.
Florida Grange No. 306
Durango, Colo.

FONDANT MINTS

2 c. water
4 c. sugar
⅛ tsp. cream of tartar
6 tsp. Karo
Mint flavoring to taste
Coloring, as desired

Put water in a saucepan and add sugar and other ingredients in order given. Boil, without stirring, to 236 degrees. Pour onto wet platter and cool. Beat with spatula or wooden spoon until thick and white. Knead if necessary. Store in covered container at least 12 hours or until needed. It will keep for several months without refrigeration. Heat seasoned fondant over warm water. Season and color as desired. Pour into molds or drop onto waxed paper.

Mrs. Katherine Tynich, Home Ec. Chm.
Summer Grange No. 865
Coos Bay, Ore.

HOLIDAY MINTS

2 c. white sugar
½ c. water
½ c. white corn syrup
¼ tsp. cream of tartar
½ tsp. peppermint flavoring
Food coloring
½ tsp. wintergreen flavoring

Place sugar, water, corn syrup and cream of tartar in saucepan. Boil to soft ball stage. Remove from heat. Divide into two equal parts. Add peppermint flavoring to one part with a few drops of green food coloring. To remaining half, add wintergreen with a few drops of red food coloring. Beat each portion until c r e a m y. Drop by teaspoonfuls onto waxed paper. If candy becomes too hard to handle, place in a pan of hot water to soften. To make licorice flavored mints, add 1/4 teaspoon anise and a few drops of yellow food coloring or leave white. Yield: 4 dozen.

Geraldine Berkey, Master's Wife
Clark Fork Grange No. 448
Hope, Idaho

MAPLE KISSES

1 c. light brown sugar
½ c. sugar
¼ c. white corn syrup
½ c. evaporated milk
1 tbsp. butter
1 tsp. maple flavoring
1 ½ c. chopped California walnuts

Combine sugars, syrup and milk in a medium saucepan. Stirring constantly, cook over low heat to 235 degrees on candy thermometer, or until soft ball forms in cold water. Remove from heat. Beat butter, flavoring and nuts by hand. Quickly drop mixture by spoonfuls onto waxed paper; cool. When set, wrap kisses individually. Store in covered container at room temperature. Yield: 24 kisses.

Mrs. Alice J. Casebeer, Master
Evening Star Grange No. 27
Portland, Ore.

PEPPERMINT CRUNCHIES

½ c. evaporated milk
½ c. sugar
1 tbsp. white corn syrup
1 6-oz. pkg. chocolate chips
½ c. coarsely ground peppermint sticks
1 c. cut up nuts

Put milk, sugar and syrup in saucepan. Cook until mixture boils and is bubbly on top. Boil and stir 2 minutes more. Remove from heat and add chocolate chips, stirring until melted. Cool 10 minutes. Add candy and nuts. Mix well. Drop onto waxed paper and chill.

Mrs. John C. Elliott, Home Ec. Chm.
Kennedy Ford Grange No. 177
Potlatch, Idaho

NEVER-FAIL CREAM CANDY

⅔ c. cream
2 c. sugar
¼ tsp. salt
2 tbsp. light corn syrup
4 tbsp. butter
1 tsp. vanilla
⅔ c. walnuts or pecans

Mix together cream, sugar, salt and syrup. Cook slowly, stirring constantly, until mixture boils. Cover and cook 3 minutes. Remove cover; cook, stirring occasionally until soft ball forms in cold water, 236 to 238 degrees. Remove from heat; add butter. Cool; beat until candy becomes dull. Add vanilla and nuts; pour into buttered pan. Cut into squares when firm. Yield: 25 pieces.

Mrs. Ombra Radcliffe, Home Ec. Chm.
Eureka Grange
Adamsville, O.

COCONUT-PEANUT BRITTLE

½ c. water
1 c. corn syrup
2 c. sugar
2 lb. raw Spanish peanuts
1 tsp. salt
1 tsp. soda
½ lb. wide coconut

Combine water, corn syrup, sugar, peanuts and salt in a heavy 4-quart saucepan. Put in the candy thermometer and cook over high heat. Stir frequently until temperature reaches 290 degrees. Remove from range and add the soda. Stir thoroughly, then gradually stir in the coconut. Stretch with well buttered forks on a well buttered surface such as cookie sheets. To stretch, spoon out into piles and gently pull apart.

Mrs. Howard M. Jelley, Youth Chm.
Compromise Grange No. 133
Sidney, O.

PEANUT BRITTLE

½ c. water
1 c. white corn syrup
2 c. white sugar
4 c. shelled peanuts
1 tbsp. soda

Mix water, syrup and sugar and bring to the boiling point. Add the shelled peanuts; stir occasionally to prevent sticking. Cook until candy spins a long thread which breaks as soon as cool and will form in water a hard ball which breaks easily, 294 degrees. Peanuts should be done when candy has cooked sufficiently. Add soda; stir thoroughly. Spread on buttered slab or dish to cool. It will then break easily into pieces. Pecans may be used instead of peanuts.

Mrs. L. D. Williams
Brittons Neck Grange No. 629
Gresham, S. C.

PEANUT BRITTLE

1 c. sugar
½ c. white syrup
½ c. water
1 c. raw peanuts
1 tbsp. butter
1 tsp. soda
1 tsp. vanilla

Cook sugar, syrup and water until spins a thread. Add peanuts and cook over low heat until light brown. Remove from heat; add butter, soda and vanilla. Stir quickly. Pour on a buttered cookie sheet. Cool and break apart.

Louise Barnaby, Sec.
Ohio Grange No. 1654
Longton, Kan.

PEANUT BRITTLE CANDY

2 c. sugar
⅛ tsp. salt
½ tsp. soda
1 tbsp. butter
1 c. peanuts

Caramelize sugar; remove from heat immediately. Add salt, soda, butter and peanuts; stir only until blended. Pour into well-buttered pan. Yield: 6 servings.

Lois Stice, Treas.
Clear Creek Grange No. 84
Welch, Okla.

PEANUT BRITTLE CANDY

2 c. sugar
3 tbsp. corn syrup
1 c. water
1 ½ tbsp. butter
Pinch of salt
1 c. shelled peanuts
1 ½ tsp. baking soda
1 tsp. vanilla

Combine sugar, syrup, water, butter and salt. Cover and cook 5 minutes. Uncover and cook until syrup begins to brown. Remove from heat; add peanuts, baking soda and flavoring. Pour quickly into well-buttered shallow pan. When cold break into pieces. Yield: 1 1/2 pounds candy.

Mrs. Margaret Smith, Home Ec. Com.
Sunny Slope Grange No. 143
Caldwell, Idaho

PEANUT BRITTLE CANDY

2 c. sugar
1 c. white corn syrup
½ c. water
1 tbsp. butter
1 to 2 c. raw Spanish peanuts
1 to 2 tsp. soda
1 to 3 tsp. vanilla
1 tsp. salt (opt.)

Boil sugar, syrup and water until it makes a cracked ball in cold water. Add butter and peanuts; boil slowly. Stir in soda; turn off heat. Add vanilla; stir. Spread thinly on two buttered cookie sheets.

Mrs. A. K. Chestem, Home Ec. Chm.
Capitol City Grange No. 425
Lincoln, Neb.
Della Harlan, Sec.
Big Cabin Grange No. 156
Big Cabin, Okla.
Mary La Fountain, Home Ec. Chm.
Fredonia Grange No. 1713
Marshall, Mich.

PEANUT BUTTER BRITTLE

2 c. peanut butter, smooth type
1 ½ c. sugar
1 ½ c. light corn syrup
¼ c. plus 2 tsp. water
2 tbsp. butter
2 c. peanuts
1 tsp. soda
2 tsp. water
1 tsp. vanilla

Place peanut butter in double boiler over hot water; heat. In large saucepan, combine sugar, syrup and 1/4 cup water. Cook over high heat to 275 degrees on candy thermometer; lower heat to medium. Add butter, stirring until melted. Add peanuts; cook, stirring, for about 5 minutes until candy starts turning brown. Remove from heat; stir in soda dissolved in remaining water. Add vanilla; fold in warm peanut butter, stirring gently. At once pour mixture onto two well-greased cookie sheets. Working quickly, spread as thin as possible; cool quickly. When cold, break into serving size pieces. Yield: 3 pounds.

Grace Onthank, Home Ec. Chm.
St. Maries Grange
St. Maries, Idaho

CREAMY PEANUT BUTTER FUDGE

3 c. white sugar
1 c. evaporated milk
⅛ tsp. salt
1 lb. peanut butter
½ lb. marshmallow fluff
1 tbsp. butter
2 tsp. vanilla

Combine sugar, milk and salt in saucepan. Cook over medium heat until mixture reaches soft ball stage. Remove from heat; add peanut butter, marshmallow fluff, butter and vanilla. Stir until ingredients are thoroughly combined. Pour into large cake pan to cool.

Mrs. Marian Bouchard, Master
Verona Grange No. 206
Bucksport, Me.

JINGLE BELL FUDGE

2 6-oz. pkg. butterscotch morsels
½ c. chunk-style peanut butter
⅔ c. sweetened condensed milk
½ c. chopped walnuts (opt.)

Combine butterscotch morsels and peanut butter in top of double boiler. Place over hot, not boiling water until butterscotch melts; remove from water. Stir until blended; add milk and stir just until blended. Spread in foil-lined 8-inch square pan. Press chopped nuts into surface, if desired, and chill until firm. Cut into 1-inch squares. Yield: 64 squares.

Reta Kingsley, Home Ec. Chm.
Granby Grange No. 157
Granby, Mass.

GRANDPA'S FUDGE

4 c. white or brown sugar
1 c. milk
4 heaping tbsp. peanut butter
Chopped nuts (opt.)
Vanilla to taste (opt.)

Put first three ingredients into large saucepan; cook, stirring constantly, until mixture comes to full rolling boil over high heat. Lower heat; stir constantly while boiling hard, 3 to 5 minutes. Pour into large bowl and beat on high speed about 15 minutes or until ready to set. Add chopped nuts and/or vanilla; pour into buttered 8-inch square pan. Cool; cut in squares.

Janet T. Stoddard, Home Ec. Chm.
Morris Grange No. 119
Morris, Conn.

MARSHMALLOW-PEANUT FUDGE

2 c. sugar
⅔ c. milk
1 c. marshmallow creme
1 c. peanut butter
1 tsp. vanilla

Put sugar and milk in a saucepan and cook to the soft ball stage, 234 degrees. Add the marshmallow creme, peanut butter and vanilla. Mix and pour into a buttered 9-inch square pan; cool. Cut in squares. Yield: 2 pounds fudge.

Dorothy Speed, Master
Atkinson Corner Grange No. 190
Sebec Station, Me.
Mrs. Elinor Lauffer, Master's Wife
Laurel Point Grange No. 915
Vandergrift, Pa.

NON-COOK FUDGE CANDY

4 tbsp. cocoa
4 tbsp. peanut butter
1 lb. confectioners' sugar
½ lb. butter

Combine all ingredients in one mixing bowl; mix by hand. Press onto cookie sheet with sides; cool in refrigerator for 1 hour. Cut into blocks. For variety use chunky peanut butter, coconut or any other nuts. Yield: 40-50 blocks.

Mrs. Warren Schwartz, Master's Wife
Harmony Grange No. 1692
Northampton, Pa.

PEANUT BUTTER CANDY

½ c. peanut butter
2 tbsp. nonfat dry milk
¼ c. plus 2 tbsp. sugar
½ tsp. salt
¼ c. warm water
¼ c. powdered sugar

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Stir peanut butter until smooth and soft. In a small bowl, combine dry milk, 2 tablespoons sugar and salt. Add water to milk-sugar mixture and stir until smooth. Add paste to the peanut butter and blend well. Roll into small balls about 1/2-inch in diameter. Roll in remaining sugar and then in powdered sugar. Store in a tightly covered container. Yield: 3 dozen.

Mrs. Kenneth E. Kelley
Barre Grange No. 1026
Albion, N. Y.

PEANUT BUTTER FUDGE

3 c. white sugar
2 tbsp. cocoa
½ c. white syrup
1 c. Milnot
1 tbsp. of butter
1 tsp. vanilla
4 heaping tbsp. of peanut butter

Cook sugar, cocoa, syrup and Milnot to a soft ball stage or 225 degrees on candy thermometer. Remove from heat and add butter, vanilla and peanut butter; beat until thick. Pour into a well-greased shallow dish; mark in squares. Cool.

Ferne Scott, Home Ec. Chm.
Riverdale Grange
Jefferson, Okla.

PEANUT BUTTER FUDGE

2 c. sugar
Pinch of salt
¾ c. milk
4 tbsp. peanut butter
1 tsp. vanilla

Boil sugar, salt and milk to soft ball stage, stirring constantly. Add peanut butter and vanilla, but do not stir. Cool to lukewarm; beat until creamy. Turn out in buttered 8 x 8-inch pan; cut in pieces. Yield: 16-24 pieces.

Mrs. George Hyman, Sr., Master
Walworth Grange No. 289
Walworth, N. Y.

PEANUT BUTTER FUDGE

2 c. sugar
⅔ c. milk
⅛ tsp. salt
¼ c. peanut butter
1 tsp. vanilla

In saucepan put sugar, milk and salt; cook and stir until sugar is dissolved and mixture boils. Cook slowly, without stirring, until a small quantity dropped into cold water forms a soft ball, 230 degrees. Remove from heat; cool to lukewarm. Add peanut butter and vanilla. Pour at once into greased pan; cool. Cut into squares. Yield: 1 1/4 pounds fudge.

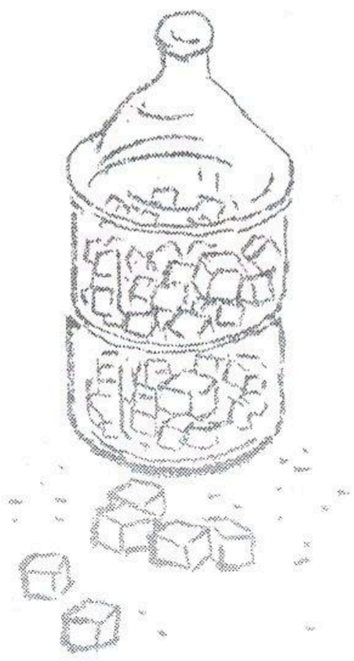
Mrs. Eileen Hancock, Master's Wife
Plainville Grange No. 328
North Attleboro, Mass.

PEANUT BUTTER FUDGE

2 c. sugar
½ c. milk
2 tbsp. water
⅓ c. peanut butter
1 tsp. vanilla
1 tbsp. butter
½ c. chopped nuts

Mix sugar milk and water; cook until mixture forms a soft ball in cold water. Take from heat; add peanut butter, vanilla and butter. Stir until mixture starts to harden; add nuts. Pour in pan greased with butter; cool.

Mrs. Lawrence Perkins, Master
Adirondack Grange No. 927
So. Colton, N. Y.



PEANUT BUTTER FUDGE

2 c. sugar
⅔ c. milk
1 tsp. vanilla
1 c. marshmallow
1 c. peanut butter

Cook sugar and milk until forms soft ball stage. Add vanilla, marshmallow and peanut butter. Beat until creamy and begins to change color. Pour onto large buttered meat platter or pour on used bread wrapper. Cut into squares when cold. Yield: 25-30 squares.

Mrs. John Neese
Eaton Grange
West Alexandria, O.

PEANUT CRUNCH

3 tbsp. peanut butter
1 pkg. butterscotch morsels
3 c. cornflakes

Melt in double boiler peanut butter and butterscotch morsels. Pour in cornflakes; stir until coated. Drop on waxed paper. Yield: 50 cookies.

Mrs. Helen Avery, Home Ec. Asst. Chm.
Fowler Grange
Selma, Cal.

PEANUT FUDGE CLUSTERS

⅓ c. cocoa
1 ½ c. sugar
½ tsp. salt
¼ c. light corn syrup
½ c. milk
⅓ c. crunch-style peanut butter
1 ½ c. quick or regular uncooked oats
1 c. flaked or shredded coconut
1 c. salted peanuts

Combine cocoa, sugar and salt in saucepan; add corn syrup and milk. Cook over medium heat, stirring until sugar dissolves. Continue cooking, stirring occasionally, to soft ball stage, 236 degrees or until syrup dropped into cold water forms a soft ball. Remove from heat; stir in peanut butter, oats, coconut and peanuts. Drop by teaspoonfuls onto waxed paper. Cool. Yield: 4 dozen clusters.

Mrs. Cleo Parker, Master
Blue Rock Grange
Blue Rock, O.

PEANUT-SCOTCH FUDGE

2 6-oz. pkg. butterscotch morsels
1 14-oz. can sweetened condensed milk
¼ lb. marshmallows
½ c. peanut butter
1 tsp. vanilla
⅛ tsp. salt

Combine butterscotch morsels, condensed milk and marshmallows in top of double boiler. Place over boiling water and stir occasionally until melted and smooth. Remove from heat. Stir in peanut butter, vanilla and salt. Pour into buttered 8-inch square pan. Chill until almost firm. Mark into squares; if desired press a walnut half into each. Continue to chill till firm. Do not use evaporated milk. Yield: 2 1/4 pounds fudge.

Hazel Boening, Home Ec. Chm.
Brush College Grange No. 586
Salem, Ore.

PENUCHE

2 c. light brown sugar
⅓ c. thin cream
2 tbsp. butter
Dash of salt
1 tsp. vanilla
¾ c. chopped nuts or coconut

Place sugar, cream, butter and salt in a heavy saucepan and mix. Bring to a boil and boil for 4 minutes. Remove from heat and cool till lukewarm. Add vanilla and beat; add nuts. Continue beating until mixture begins to lose gloss. Drop quickly from teaspoon onto waxed paper in size pieces desired.

Evelyn R. Schweinsburg, Master
Hope Grange No. 898
Lake Ariel, Pa.

PENUCHE

2 c. light brown sugar
½ c. milk or cream
1 tbsp. butter
¾ c. chopped nuts
1 tsp. vanilla

Boil first three ingredients to soft ball stage or 238 degrees on candy thermometer. Remove from heat; add nuts and vanilla. Beat until thick. Pour into greased pan. Let cool.

Mrs. Helen Smith, Master
Mountainside Grange No. 1328
Fort Ann, N. Y.

PENUCHE

2 c. brown sugar
½ c. water
1 ⅓ c. sweetened condensed milk
1 tbsp. butter
½ tsp. vanilla
½ c. chopped nuts

Mix brown sugar, water and milk in a heavy saucepan. Cook, stirring constantly, over medium heat to 236 degrees on candy thermometer or until mixture forms a soft ball when tested in cold water. Remove from heat. Add butter, vanilla and nuts. Beat at once until thick and creamy. Pour into a buttered pan and cut into squares when cool.

Mrs. Gertrude Rush, Home Ec. Chm.
Wissahickon Grange No. 760
Norristown, Pa.

PENUCHE CANDY

2 c. brown sugar
½ c. cream
2 tbsp. butter
⅓ c. chopped dates
⅓ c. coconut
⅓ c. chopped nuts

Combine sugar, cream and butter; boil to soft ball stage or 234 to 238 degrees on candy thermometer. Remove from heat; cool to room tem-

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perature and beat until creamy. Add fruit, coconut and nuts; continue beating until mixture will hold shape. Pour into a well-buttered platter or square cake pan. Cut into squares before completely cold. Yield: 36 pieces.

Lauretta McGregor, Home Ec. Chm.
Ravalli County Pomona Grange No. 4
Hamilton, Mont.

CANDIED POPCORN

1 ½ c. sugar
3 tbsp. water
1 tbsp. butter
Red or green food coloring
4 qts. popcorn

Boil sugar and water with butter until it spins a long thread. Add desired amount of food coloring. Stir through and pour over popcorn. Stir corn until syrup cools and forms a sugar coating.

Mrs. George W. Allen, Home Ec. Chm.
Ouleout Grange No. 1191
Oneonta, N. Y.

CARAMEL-WALNUT POPCORN BALLS

4 qt. popcorn
Salad oil
1 c. white sugar
¼ c. dark corn syrup
1 tbsp. butter
1 tsp. vanilla
¼ tsp. soda
1 c. chopped black walnuts

Pop corn in oil. Combine sugar, corn syrup, butter and vanilla in saucepan until mixture leaves thin hair when dropped by spoon. Remove from heat; add soda and stir. Add black walnuts and mix thoroughly. Pour over prepared corn; mix and shape into balls.

Mrs. William Aikman, Master's Wife
Lone Star Grange No. 1993
Pittsburg, Kan.

CARAMEL CORN

1 c. sugar
1 ½ c. molasses
½ c. water
2 tbsp. butter
½ tbsp. vinegar
½ tsp. soda
Popcorn, unsalted

Mix sugar, molasses, water and butter in a saucepan. Heat until mixture melts. Add vinegar and bring to boil. Boil until hard ball stage. Remove from heat; add soda. Stir and immediately pour over prepared popcorn. Yield: 2 quarts.

Mrs. Mable Wamsley, Home Ec. Chm.
Craigmont Grange No. 346
Craigmont, Idaho

POPCORN BALLS

2 c. sugar
2 tbsp. butter
¼ c. water
¼ c. vinegar
6 qt. popcorn

Boil sugar, butter, water and vinegar until brittle when tested in cold water. Stir in popcorn. Dip hands into cold water and mold into balls.

Aletha Springstead, Home Ec. Chm.
Keating Grange No. 2028
Smethport, Pa.

POPCORN FUDGE

½ c. brown sugar
½ c. white sugar
½ c. milk or cream
1 tbsp. butter
Popped corn

Mix all ingredients together except popped corn, in saucepan. Cook to a soft ball stage; do not stir. Pour over popped corn at once and mix. Yield: 4-6 servings.

Carol Thomas, Home Ec. Chm.
Wabash Valley Grange No. 2421
Uniondale, Ind.

CHOCOLATE NEEDHAMS

1 hot boiled medium-sized potato
1 lb. confectioners' sugar
1 c. coconut
½ tsp. vanilla
6 squares chocolate, melted

Mash potato through a potato ricer. Add 1 cup sugar, coconut and flavoring. Mix thoroughly. Add as much sugar as is needed to form a thick mass. Cover with waxed paper and roll out with a rolling pin. Remove waxed paper. Spread on large board; pour three squares chocolate over mixture. Put in refrigerator; when hardened, put waxed paper on top of chocolate. Turn candy over; put remaining chocolate on other side. Cut in squares. Yield: 30 servings.

Mrs. Ilda Cargill, Master
Evening Star Grange No. 183
Washington, Me.

POTATO CANDY

1 medium-sized potato
2 to 3 boxes powdered sugar
½ tsp. salt
Peanut butter

Boil potato until soft in salted water; pare and mash with a fork until fine. Add salt and work in powdered sugar until white and thick. Mix until consistency of pie dough. Using portions the size of a baseball, roll out to 1/4-inch thickness. Spread with peanut butter and roll as for jelly roll. With a sharp knife, cut into 1/4-inch slices; lay on waxed paper and let ripen for three days.

Mrs. Ruth Mosier, Master
Venango Grange No. 910
Saegertown, Pa.

POTATO CANDY

1 med. potato
Confectioners' sugar
Coconut
1 tsp. vanilla

Peel, dice and cook potato. Drain and mash, adding enough confectioners' sugar to be thin. Add vanilla. Add enough coconut to thicken. Drop by teaspoonfuls onto platter. Set in refrigerator to harden.

Mrs. Louis Leydet, Lecturer
Lenox Grange No. 35
Lenox, Mass.

PECAN PRALINES

2 c. sugar
1 c. buttermilk
1 tsp. baking soda
1 tsp. vanilla
2 c. chopped pecans

Boil sugar, buttermilk and baking soda in a deep pan. Cook until it forms a soft ball when dropped in water. Remove from heat and add vanilla. Beat and add pecans. When mixture thickens, drop by spoonfuls onto waxed paper.

Helen McMonagle, Home Ec. Chm.
Medina Valley Grange
Van Ormy, Tex.

PECAN PRALINES

2 c. white sugar
1 c. brown sugar
1 c. water
1 tsp. vinegar
1 tbsp. butter or margarine
3 c. coarsely broken pecans
Pinch of salt

Combine sugars, water and vinegar; cook to 236 degrees, stirring occasionally. Remove from heat; add butter and nuts. Beat until mixture starts to thicken. Quickly drop from spoon onto waxed paper, using another spoon to scrape mixture off measuring spoon. Cool; wrap in waxed paper, if desired, for any length of time. Yield: 35 servings.

Mrs. Arvena Cole, Ceres
Groveton Grange No. 255
Guildhall, Vt.

PRALINES

1 pkg. butterscotch pudding
1 c. white sugar
½ c. brown sugar
½ c. evaporated milk
1 tbsp. butter
1 ½ c. pecans

Put pudding, sugars, milk and butter into a heavy 2-quart saucepan; cook and stir over low heat until sugar dissolves. Add pecans. Cook and stir until full rolling boil is reached. Boil for 3 to 5 minutes until soft ball stage or 230 degrees on candy thermometer. Remove from heat and allow to cool. Beat until thick but still glossy. Drop quickly from tablespoon into 2 inch patties onto waxed paper. Work fast as pralines harden quickly. Yield: 24 patties.

Mrs. Robert Gray, Home Ec. Chm.
Animas Valley Grange No. 194
Durango, Colo.

PECAN PRALINES

2 ½ c. sugar
1 tsp. soda
1 c. buttermilk
½ tsp. salt
2 tbsp. butter
2 ½ c. pecans

Cook sugar, soda, milk and salt in a large kettle to 210 degrees on candy thermometer. Add butter and pecans. Stir and cook to 230 degrees. Cool 1 minute; beat until creamy. Drop quickly by teaspoonfuls onto waxed paper. If candy hardens while dropping, add 1 tablespoon cream. Yield: 20 servings.

Mrs. Frieda Bacon, Lecturer
Shrewsbury Grange No. 101
Shrewsbury, Mass.

SOUTHERN PRALINES

3 c. light brown sugar, firmly packed
¼ c. butter
1 c. heavy cream
1 ½ c. pecans

Mix sugar, butter and cream in heavy pan or kettle. Cook until soft ball stage or 236 degrees on candy thermometer. Beat until almost cold.

Add nuts. Drop by spoonfuls onto waxed paper. If candy hardens too fast while dropping, add a little cream. Yield: 20 pieces.

Dorothy Boling, Home Ec. Chm.
Looking Glass Subordinate Grange No. 927
Roseburg, Ore.

PLANTATION PRALINES

3 c. firmly packed light brown sugar
¼ tsp. cream of tartar
⅛ tsp. salt
1 c. milk
2 tbsp. butter
1 tsp. vanilla
2 ¼ c. pecan halves

Combine sugar, cream of tartar, salt and milk. Stir over low heat until sugar dissolves. Wipe crystals occasionally from side of pan with wet cheesecloth. Cook to 236 to 238 degrees on candy thermometer or soft ball stage. Cool to 220 degrees. Add butter, vanilla and pecans. Beat until creamy. Drop from large spoon onto waxed paper. Yield: 24 servings.

Mrs. Jane Kester, Lecturer
Springville Grange No. 1136
West Valley, N. Y.

ROCK CANDY

2 c. sugar
½ c. water
½ c. clear syrup
¼ tsp. oil of cinnamon flavoring
Food coloring

Cook first three ingredients without stirring to hard crack stage; remove from heat. Add flavoring and coloring. Pour in ungreased square pan; cool. When cold, turn pan upside down and hit bottom a little. Break into pieces.

Sandra Birk
Errett Grange
Gridley, Kan.

ENGLISH TOFFEE

1 lb. butter
2 c. sugar
Pinch of salt
1 c. ground almonds
8 plain Hershey bars

Cook butter, sugar, salt and 3/4 cup almonds 30 to 45 minutes or until golden brown. Spread on buttered cookie sheet. While still hot, lay Hershey bars on candy. When melted, spread evenly. Add remaining almonds to top and press into chocolate enough to hold. Break into pieces when cold.

Ruth E. McHenry, Home Ec. Chm.
Star Valley Grange No. 1661
Iola, Kan.

ENGLISH TOFFEE

1 ½ c. sugar
½ c. plus 2 tbsp. butter or oleo
6 tbsp. cold water
1 tsp. vanilla
3 squares chocolate
1 c. finely chopped nuts

Put 1 cup sugar, 1/2 cup butter and 3 tablespoons water in saucepan; stir constantly. Cook 10 minutes or until brown. Add vanilla. Pour in a thin layer into buttered 8 x 11-inch pan. Lay chocolate bars over hot mass; while still warm, spread evenly. Let cool. Melt 2 tablespoons butter in heavy pan; add 1/2 cup sugar. Blend and add chocolate squares and 3 tablespoons water. Stir until smooth and completely melted. Cook 10 minutes. Spread on cooled mixture and sprinkle chopped nuts over top. Cool and break into pieces. Yield: 2 dozen.

Mrs. C. A. Vorhies, Master's Wife
Smith Valley Grange No. 130
Kalispell, Mont.

ENGLISH TOFFEE

1 c. sugar
1 ½ cubes butter
1 c. cut filberts
½ c. grated sweet chocolate
½ c. finely chopped walnuts

Put sugar and butter in skillet or saucepan and stir until blended. Cook on medium heat until mixture is a light brown color or 285 degrees on candy thermometer, stirring occasionally. Remove from heat; add filberts. Sprinkle one-half the walnuts on bottom of an 8 x 8-inch pan. On top of this, sprinkle one-half the chocolate. Pour on hot mixture; sprinkle in remaining chocolate. Add remaining walnuts. Cool. When cool, crack out of pan and break into pieces.

Mrs. John Beals, Home Ec. Chm.
North Howell Grange
Silverton, Ore.

CHOCOLATE NUT TOFFEE

½ c. chopped nuts
¾ c. brown sugar
½ c. butter or margarine
1 6-oz. pkg. chocolate bits

Spread nuts over bottom of a lightly buttered 8-inch pan. Combine brown sugar and butter in a medium saucepan. Bring to a rolling boil, stirring constantly. Boil about 7 minutes or 270 degrees on candy thermometer. Pour over nuts in pan. Sprinkle with chocolate. Cover tightly with aluminum foil for 2 minutes; spread chocolate evenly. Cool and break into pieces. Yield: 1 pound.

Barbara Breault, Lady Asst. Steward
East Vassalboro Grange No. 322
East Vassalboro, Me.

RECIPE FOR SPICED MOLASSES DROPS ON PAGE 127
RECIPE FOR VANILLA WAFERS ON PAGE 136
RECIPE FOR PECAN COOKIES ON PAGE 160

ALL-TIME FAVORITE — COOKIES

What was your first cooking venture? Probably cookies. And there's nothing that helps make a house a home more than a cookie jar filled with all shapes of cookies — plain ones, fancy ones, frosted and decorated ones.

Begin your cookie making by carefully reading the recipes. Measure with standard measuring equipment and follow instructions exactly.

Mix cookies as recommended. The creaming method is used most often. Cream shortening first. Add the sugar. Then add the dry ingredients along with liquid if liquid is used.

Types Of Cookies

The six basic types of cookies are rolled, molded, dropped, pressed, refrigerator, and bars.

Rolled cookies have a rather stiff dough. It is rolled on a lightly floured board and cut with a cookie cutter. Molded cookies are shaped by rolling the dough with your hands. These are usually round cookies.

To make refrigerator cookies, shape dough into a thick roll or bar. Then place the dough in the refrigerator until chilled. Use a sharp knife and make thin slices when slicing the roll for cookies to bake. Drop cookies are made by dropping the dough from a teaspoon onto the cookie sheet.

The dough of pressed cookies must be soft enough to be put through a cookie press yet stiff enough to hold a shape. A cookie press is an inexpensive piece of equipment and will help you make many fancy cookies. It is simple to use and doesn't require skill, only a little practice.

Bars and squares are a cake-type of cookie. The dough is put in a baking pan with sides. After baking, it is cut into bars and squares.

Cookie Baking Tips

Bake cookies as near the center of the oven as possible. You may need to rearrange racks. Also, space the cookie sheets in the oven so heat is evenly circulated.

Bars and squares separate from the sides of the pan when they are done. You can also test for doneness by touching the bars or squares with your finger; if the top springs back, the cookies are done. Crisp cookies are done when they are lightly browned on the edges. Always check cookies at the end of the minimum baking time.

A large spatula is needed to remove cookies from a cookie sheet. Take cookies off cookie sheet as soon as they come from the oven unless recipe states otherwise. Do not pile warm cookies or overlap them. Let them cool thoroughly before storing.

COOKIE CONTAINERS

Cookies have a habit of disappearing as soon as they are cooked. But if they are to be stored for any period of time, they need care to preserve their freshness and flavor. Store soft cookies in a tightly covered container. Keep bars and squares in the baking pan covered with foil.

Keep the crisp cookies in a container with a loose fitting cover. Never store soft and crisp cookies together.

Put an apple, orange or even a piece of bread in the container with soft cookies, which have become dry. This will add moisture. Do not allow the apple, orange or piece of bread to come into direct contact with the cookies. Crisp cookies which become limp can be freshened by putting in a 300-degree oven for about five minutes before serving.

Cookies Take A Trip

Soft cookies are better than crisp cookies for mailing. Crisp cookies tend to crumble easily. After you've spent all that time cooking, you want your cookies to arrive in tip top shape, so choose only those you think will stand the trip.

A strong cardboard box or a metal container will be fine for mailing cookies. Whatever the package, it should be sturdy. Waxed paper or aluminum foil can be used to line the box. Use crumpled paper for a cushion in the bottom of the box.

Package cookies in pairs with their backs together. Use a moisture-vapor proof material for the wrapper. Put the heavier cookies on the bottom of the box. To keep cookies from getting jumbled during travel, stuff popcorn, crushed paper, miniature marshmallows, or puffed cereal between the packages of cookies. When the box is almost filled, put crumpled paper on top to keep cookies from getting crushed.

Carefully tape box. Be sure to put the name and address on the box as well as on the wrapping paper. If the paper gets torn on the way, the address will not be destroyed. Wrap box in heavy brown paper and tie carefully. Be sure to label the package "Fragile, Handle with Care."

APPLESAUCE COOKIES

1 c. raisins
1 c. sugar
½ c. shortening
1 c. applesauce
1 egg
2 c. sifted flour
½ tsp. salt
1 tsp. soda
1 tsp. baking powder
½ tsp. cloves
1 tsp. cinnamon
½ tsp. nutmeg
½ c. nuts

Soak raisins in hot water 20 minutes. Blend sugar and shortening together. Add applesauce and egg; mix well. Sift all dry ingredients together. Add nuts and dry ingredients to applesauce mixture; stir well. Drop by teaspoonfuls on greased cookie sheet. Bake 10 minutes at 350 degrees. Yield: 50 cookies.

Mrs. Quma Heiken, Master
Dietrich Grange No. 121
Dietrich, Idaho

APPLESAUCE-DATE COOKIES

2 c. flour
¼ tsp. cloves
1 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 c. chopped nuts
½ c. chopped dates or raisins
½ c. shortening
1 c. sugar
1 egg
1 c. thick canned applesauce

Sift the first seven ingredients together. Mix 1/2 cup flour mixture with nuts and dates. In a mixing bowl cream shortening. Stir in sugar; beat until fluffy. Add egg; beat again. Add sifted dry ingredients alternately with applesauce, blending well after each addition. Stir in floured fruit-nut mixture; drop by tablespoons two inches apart on greased baking sheet. Bake at 350 degrees 15 to 20 minutes. Do not overbake. This recipe may be doubled. Yield: 3 dozen.

Mrs. Dana F. Horton, Master's Wife
Sheshequin Grange No. 1363
Ulster, Pa.

APPLESAUCE DROP COOKIES

½ c. fat
1 c. sugar
1 egg
1 ¾ c. sifted flour
½ tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ c. seedless raisins
1 c. quick-cooking rolled oats
1 c. applesauce

Cream together fat and sugar; stir in egg. Sift together flour, baking powder, soda, salt, cinnamon, cloves and nutmeg; mix in the raisins and rolled oats. Add to the creamed mixture in three portions alternately with applesauce in two portions; beat well. Drop by teaspoonfuls onto baking sheet. Bake at 375 degrees about 15 minutes. Yield: 3 dozen cookies.
PERSONAL NOTE: This recipe was entered in our state contest in 1966.

Mrs. Helen M. Cowing, Home Ec. Chm.
Fall Mt. Grange No. 297
Bellows Falls, Vt.

APPLESAUCE-FRUIT COOKIES

1 c. shortening
1 c. sugar
1 c. dark molasses
3 eggs
Flour
1 c. each raisins, dates and nuts
1 tsp. baking soda
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. cloves
¼ tsp. nutmeg
½ tsp. allspice
1 c. thick unsweetened applesauce

Cream shortening, sugar and molasses. Add eggs and 2 tablespoons flour; mix well. Dredge the fruit and nuts with 2 tablespoons flour; stir into the creamed mixture. Sift 3 cups flour, baking soda, baking powder and spices. Add applesauce and sifted ingredients slowly, stirring well to make a soft dough. Drop from a teaspoon on cookie sheet; bake in 375-degree oven for 12 minutes. Yield: 72 cookies.

Pearl Harris, Sec.
Halfmoon Grange No. 1493
Waterford, N. Y.

RANCH COOKIES

½ c. shortening
½ c. butter
2 c. brown sugar
2 c. applesauce
2 eggs, slightly beaten
3 ½ c. flour
2 tsp. soda
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. cloves
2 tsp. nutmeg
1 tsp. salt
2 c. rolled oats
2 6-oz. pkg. chocolate chips
2 c. chopped nuts

Cream first five ingredients thoroughly. Sift

(Continued on next page)

together flour, soda, baking powder, cinnamon, cloves, nutmeg and salt; add to creamed mixture. Add remaining ingredients; drop from teaspoon onto greased cookie sheet. Bake at 375 degrees for 12 to 15 minutes. Yield: 100 cookies.

Emily Grant, Master's Wife
Garden Grove Grange No. 613
Santa Ana, Cal.

BANANA DROP COOKIES

2 ¼ c. flour
1 c. plus 1 tbsp. sugar
2 tsp. baking powder
¼ tsp. soda
¾ tsp. salt
⅔ c. shortening
2 eggs, unbeaten
1 c. mashed ripe bananas
1 tsp. vanilla
¼ tsp. cinnamon

Sift flour with 1 cup sugar, baking powder, soda and salt. Cut in shortening. Add eggs, bananas and vanilla. Drop by teaspoonfuls about 1 1/2 inches apart onto ungreased cookie pan. Sprinkle top with remaining sugar mixed with cinnamon. Bake at 350 degrees for 10 to 12 minutes. Remove from pan at once. Yield: 5 dozen.

Mrs. Betty Holmes, Master
Ashland Grange
Southboro, Mass.

BETTER HEALTH COOKIES

½ c. Crisco
½ c. honey
1 tsp. vanilla
1 egg
2 tsp. baking powder
1 c. sifted flour
1c. wheat germ
½ c. sunflower seeds

Cream shortening, honey, vanilla and egg 2 minutes with electric mixer. Sift baking powder, flour and wheat germ together; stir into creamed mixture, adding sunflower seeds. Beat 2 minutes. Using a teaspoon mixture for each cookie, place on a greased cookie sheet. Bake in 350-degree oven 10 to 12 minutes.

Mrs. Edith Brazeau, Home Ec. Chm.
Bolton Grange No. 142
Bolton, Mass.

BROWN SUGAR DROP COOKIES

1 ⅓ c. brown sugar
⅔ c. Crisco
2 eggs
1 tsp. vanilla
2 ¾ c. sifted flour
1 tsp. soda
2 tsp. cream of tartar
¾ tsp. salt

Mix and beat well the first four ingredients. Add the remaining ingredients and mix thoroughly. Let stand at least 30 minutes before baking. Drop from spoon onto greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

Elva Oxley, Home Ec. Chm.
Eastern Star Grange No. 1
Bangor, Me.

BUTTER COOKIES

1 c. butter
½ c. powdered sugar
1 tsp. vanilla
1 ¾ c. flour
1 c. chopped walnuts
Powdered sugar

Cream butter with sugar; add vanilla. Mix well. Add flour and mix thoroughly. Add chopped nuts and mix well. Drop by spoonfuls onto greased cold cookie sheet. Bake for 10 to 12 minutes, one sheet at a time, in preheated 350-degree oven. Roll in powdered sugar. Cool; pack in a cookie jar. Yield: 5 dozen.

Nancy G. Davidson, Home Ec. Chm.
Ankeny Grange No. 540
Jefferson, Ore.

BUTTERSCOTCH COOKIES

⅔ c. butter or margarine
1 ½ c. brown sugar
2 eggs
1 tsp. vanilla
1 tbsp. vinegar
1 c. evaporated milk
2 ½ c. sifted enriched flour
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
1 c. walnuts, chopped

Cream butter and brown sugar until light. Add eggs and beat well. Add vanilla and vinegar to evaporated milk. Sift dry ingredients; add alternately with milk to creamed mixture. Mix well. Stir in chopped nuts. Drop by rounded tablespoons, 2 inches apart, on greased cookie sheet. Bake at 350 degrees about 15 minutes. Frost with Golden Glow Frosting and top with walnut half.

GOLDEN GLOW FROSTING:

½ c. butter or margarine
3 c. sifted confectioners' sugar
¼ c. boiling water

Cook butter over medium heat until butter turns a golden brown. Add sugar and then water. Beat until smooth and will hold shape. Yield: 5 dozen.

Mrs. Joanne Burchard, Home Ec. Chm.
Mt. Hope Grange No. 1473
Guys Mills, Pa.

BUTTERFINGER COOKIES

⅓ c. shortening
¾ c. white sugar
1 egg
2 sm. Butterfinger bars, cut in small pieces
¼ tsp. salt
½ tsp. soda
1 ⅓ c. sifted flour

Cream shortening and sugar; beat in egg. Add Butterfinger bars dredged in the sifted dry ingredients. Chill. Drop by half spoonfuls on a greased cookie sheet. Bake at 375 degrees for about 12 minutes. Remove from pan immediately.

Mrs. Anna Nieffer, Sec.
Asbury Grange
Saugerties, N. Y.

CARAMEL COOKIES

1 c. shortening
½ c. brown sugar
1 c. white sugar
3 eggs, beaten
2 tsp. vanilla
4 ¼ c. sifted flour
1 tsp. salt
½ tsp. soda

Cream shortening; add sugar and cream thoroughly. Add beaten eggs and vanilla. Sift flour, baking soda and salt and add creamed mixture. Drop by spoonfuls onto cookie sheet and press with fork. Bake at 400 degrees for 10 to 12 minutes. Yield: 3 1/2 dozen.

Mrs. Earl Ward, Pianist
Sutton Grange No. 252
Sutton, Vt.

CANDY BAR COOKIES

¾ c. butter
¾ c. sifted powdered sugar
2 tbsp. evaporated milk
1 tsp. vanilla
½ tsp. salt
2 c. sifted flour

Cream butter and sugar; add milk, vanilla and salt and mix well. Blend in flour; chill if desired. Roll out dough on floured surface; cut into 1 1/2-inch squares or 3 x 1 1/2-inch rectangles. Bake at 325 degrees on ungreased cookie sheet for 12 to 16 minutes. Top with 1/2 teaspoon filling and frost with 1/2 teaspoon icing. If desired, may decorate with pecans.

CARAMEL FILLING:

½ lb. candy caramels
¼ c. evaporated milk
¼ c. butter
1 c. powdered sugar
1 c. chopped pecans

In top of double boiler combine caramels and milk; heat until caramels melt, stirring occasionally. Remove from heat; blend in butter, sugar and pecans.

CHOCOLATE ICING:

¾ c. semisweet chocolate morsels
¼ c. evaporated milk
1 tbsp. butter
1 tsp. vanilla
⅓ c. powdered sugar

Melt chocolate with milk over low heat. Add butter, vanilla, and sugar; stir until well blended. Yield: 3 to 4 dozen.

Mrs. Lowell Smith, Master's Wife
Greeley Grange No. 1741
Minerva, O.

CARROT COOKIES

¾ c. shortening
¾ to 1 c. sugar
1 egg
1 c. mashed carrots
2 c. flour
¼ tsp. soda (opt.)
2 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
¼ tsp. lemon extract (opt.) or 1 tsp. lemon juice

Mix all ingredients in order given; drop on greased cookie sheet. Bake at 350 to 375 degrees for 10 to 15 minutes.

FROSTING:

Powdered sugar
Orange juice
Grated orange rind
Butter or cooking oil

Mix powdered sugar and small amounts of orange juice, orange rind and butter until of desired consistency. Frost cookies. Pineapple juice may be substituted for orange juice and rind. Yield: 3 dozen.

Mrs. Gertrude Failor, Home Ec. Chm.
Pleasant Run Grange No. 418
Lyndon, Kan.
Rose E. E. Dixon, Master
East Bloomfield Grange No. 94
Holcomb, N. Y.

BRAN-SPICE COOKIES

¾ c. raisins
Milk
½ c. butter or shortening
1 c. sugar
2 c. All-Bran cereal
1 ¾ c. flour
1 ¾ tsp. baking powder
⅛ tsp. salt
⅛ tsp. nutmeg
⅛ tsp. cinnamon
¾ c. chopped nuts (opt.)

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Place raisins and 1 cup water in a saucepan; cook 10 minutes and set aside to cool. When cool, remove raisins from liquid; put liquid in a measuring cup and add enough milk to make 3/4 cup liquid. Cream butter, sugar and liquid. Add cereal; mix well. Combine all dry ingredients and sift well; add alternately to creamed mixture. Add raisins and nuts; mix well. Drop by teaspoonfuls on greased cookie sheet. Bake 10 to 15 minutes in a 375-degree oven. Yield: 4-5 dozen cookies.

Mrs. Marie Payton, Home Ec. Chm.
Liberty Grange No. 307
Methuen, Mass.

CRISPY CORNFLAKE COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. flour
½ tsp. soda
2 tsp. baking powder
½ tsp. salt
1 c. raisins
1 c. coconut or nuts
2 c. cornflakes

Cream shortening and sugars until fluffy; beat in eggs and vanilla. Sift dry ingredients together; add to the creamed mixture. Stir in the raisins, coconut and cornflakes. Drop by teaspoonfuls on greased baking sheet; bake at 350 degrees for 12 to 15 minutes. Yield: 8 dozen.

Mrs. Blanche Smith, Home Ec. Chm.
Buhl Grange No. 214
Buhl, Idaho

SPECIAL K FRUIT COOKIES

2 c. sifted flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 c. soft butter or margarine
2 c. brown sugar, firmly packed
2 eggs
1 tsp. vanilla
1 c. flaked coconut
Chopped walnuts
½ c. raisins
4 c. Special K cereal

Sift flour, baking powder, soda and salt. Blend butter and sugar until light and fluffy; add eggs and vanilla. Beat well. Add sifted dry ingredients, coconut, walnuts and raisins; mix well. Stir in cereal. Drop by tablespoonfuls onto greased baking sheets. Bake at 375 degrees about 10 minutes or until lightly browned. Yield: 5 dozen.

Mrs. Anna Thibault, Home Ec. Chm.
Kates Bay Grange
Garden, Mich.

BANANA-CHOCOLATE CHIP COOKIES

⅔ c. shortening
1 c. sugar
2 eggs
1 pkg. chocolate chips
1 tsp. vanilla
2 ¼ c. sifted flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 c. mashed bananas

Blend together shortening and sugar; add eggs, one at a time, beating well after each addition. Stir in chocolate chips and vanilla. Add sifted dry ingredients alternately with bananas; drop by teaspoonfuls on greased cookie sheet. Bake in 400-degree oven about 12 to 15 minutes. Yield: 2 dozen.

Beatrice V. Kinsley, Pianist
Scituate Grange No. 389
Scituate, Mass.

CHOCOLATE DROP COOKIES

¾ c. brown sugar
¾ c. white sugar
1 c. shortening
1 ½ c. flour
1 tbsp. hot water
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
2 c. oatmeal
1 pkg. chocolate chips

Mix all ingredients in order given; drop by teaspoonfuls on greased cookie sheet. Bake 10 minutes in 350-degree oven. Yield: 40 cookies.

Mrs. Kenneth Young, Master's Wife
Centreville Grange No. 1440
Centreville, Mich.

CHOCOLATE CHIP-HONEY COOKIES

⅓ c. shortening
½ c. honey
1 egg, well beaten
1 ¼ c. flour, sifted
½ tsp. salt
½ tsp. soda
1 pkg. semisweet chocolate chips
½ c. chopped nuts
1 tsp. vanilla

Cream shortening. Add honey gradually; cream together until light and fluffy. Add egg; mix thoroughly. Sift flour, salt and soda together. Add flour mixture in two parts; mix well. Add chocolate chips, nuts and vanilla; mix thoroughly. Drop mixture by teaspoonfuls on greased baking sheet 2 inches apart. Bake in 375-degree oven 10 to 12 minutes. Yield: 4 dozen.

Beatrice Cole, Master's Wife
Protective Grange No. 22, Inc.
Brattleboro, Vt.

CHOCAROONS

1 ½ c. flour
⅔ c. instant cocoa mix
1 ½ tsp. baking powder
¼ tsp. salt
½ c. butter
¼ c. sugar
2 egg yolks
1 tsp. vanilla

Sift together flour, cocoa mix, baking powder and salt. Cream together butter and sugar; add egg yolks and vanilla. Blend in dry ingredients and chill.

FILLING:

2 egg whites
¼ c. sugar
2 c. coconut
½ tsp. vanilla

Beat egg whites; add sugar, beating until stiff. Fold in coconut and vanilla.

FROSTING:

1 c. instant cocoa mix
¼ c. butter
¼ c. boiling water
2 ¼ c. powdered sugar

Mix cocoa mix, butter, water and sugar; beat until of spreading consistency. Shape dough into 1-inch balls. Place on ungreased cookie sheet; press deep hole in center of each and fill with 1 teaspoon filling. Bake 12 to 15 minutes at 325 degrees. Cool; spread with frosting. Yield: 3 dozen.

Alice Roebuck, Home Ec. Chm.
Union Grove Grange No. 2208
Macon, Mo.

CHOCOLATE BUTTERSWEETS

½ c. butter
½ c. confectioners' sugar
¼ tsp. salt
1 tsp. vanilla extract
1 to 1 ¼ c. flour

Cream butter; add sugar, salt and vanilla; cream well. Gradually add flour. Shape into balls; place on ungreased cookie sheet. Press hole in center of each; bake at 350 degrees for 12 to 15 minutes or until lightly browned.

FILLING:

1 3-oz. pkg. cream cheese
1 c. confectioners' sugar
2 tbsp. flour
1 tsp. vanilla extract
½ c. chopped walnuts
½ c. flaked coconut

Soften cream cheese; blend in sugar, flour and vanilla. Stir in nuts and coconut. Fill cookies while warm; cool.

CHOCOLATE FROSTING:

½ c. chocolate morsels
2 tbsp. butter
2 tbsp. water
½ c. confectioners' sugar, sifted

Melt chocolate morsels, butter and water over low heat, stirring occasionally. Add sugar; beat until smooth. Frost each cookie with about 1 teaspoon frosting. Yield: 3 dozen.

Caroline M. Ahearn, Home Ec. Chm.
Kissinger Grange No. 2046
Reading, Pa.

ORANGE-CREAM CHEESE COOKIES

½ c. shortening
1 c. sugar
2 eggs
1 8-oz. pkg. cream cheese, softened
2 tbsp. grated orange rind
2 tsp. vanilla
2 c. sifted flour
1 tsp. salt
2 6-oz. pkg. semisweet chocolate bits

Cream shortening, sugar and eggs together; add cream cheese, orange rind and vanilla. Gradually add flour to which salt has been added; mix well. Blend in chocolate bits. Drop from teaspoon onto ungreased cookie sheet. Bake in 350-degree oven about 10 minutes. Yield: 4 dozen.

Ruth E. Rock, Sec.
Halifax Grange No. 173
Daytona Beach, Fla.

DEVIL DOGS

½ c. Crisco
1 c. sugar
1 egg
½ c. cocoa
2 c. flour
1 ½ tsp. baking soda
½ tsp. salt
1 c. milk
1 tsp. vanilla

Cream shortening, sugar and egg; add cocoa. Sift flour, baking soda and salt together; add alternately with the milk and vanilla. Drop by teaspoonfuls onto ungreased sheet. Bake at 400 degrees for 8 to 10 minutes. Cool.

FILLING:

¾ c. butter or oleo
1 ⅓ c. confectioners' sugar
½ jar marshmallow creme
½ tsp. vanilla

Beat first three ingredients until creamy; add vanilla and spread on cookies. Yield: 2 dozen.

Mrs. Margaret M. Severance, Master's Wife
New Braintree Grange No. 170
North Brookfield, Mass.

CHOCOLATE-NUT WAFERS

½ c. soft shortening
1 c. sugar
1 lge. egg
1 tsp. vanilla
2 squares unsweetened chocolate, melted
¾ c. sifted enriched flour
¾ tsp. salt
¾ c. nuts, finely chopped

Preheat oven to 325 degrees. Combine shortening, sugar and egg; mix thoroughly. Stir in vanilla and melted chocolate. Sift flour and salt together; add to chocolate mixture. Stir in nuts; drop by teaspoonfuls on lightly greased cookie sheet about 2 inches apart. Press dough into flat rounds, using bottom of a glass covered with a slightly dampened cloth. Bake in 325-degree oven 10 to 12 minutes. Yield: 3-4 dozen.

Mrs. Harry F. Landis, Home Ec. Com. Chm.
Richland Grange
Spinnerstown, Pa.

EASY CHOCOLATE CHIP COOKIES

¾ c. soft butter or margarine
1 1-lb. box brown sugar
3 eggs
4 c. Bisquick
1 c. chopped nuts
1 12-oz. pkg. semisweet chocolate bits

Heat oven to 375 degrees. Mix well butter, brown sugar and eggs; stir in Bisquick, nuts and chocolate pieces. Drop with teaspoon 2 inches apart on ungreased baking sheet. Bake about 10 minutes until light brown. Yield: 56 cookies.

Mrs. Carleton E. Philpott, Jr. Deputy
Rensselaer Co. Pomona Grange
Hoosick Falls, N. Y.

GOBS

2 c. sugar
½ c. Crisco
2 eggs
4 ¼ c. flour
2 tsp. soda
½ c. cocoa
½ tsp. salt
1 c. sour milk
1 tsp. vanilla
1 c. boiling water

Cream together sugar and shortening until well mixed. Add eggs; beat well. Sift flour with dry ingredients; add alternately with sour milk to sugar mixture. Add vanilla and boiling water; blend. Drop by spoonfuls on ungreased cookie sheet. Bake at 475 degrees 12 minutes.

ICING:

4 tbsp. water
9 tbsp. sugar
1 ⅓ c. Crisco
1 box powdered sugar
2 eggs
1 tsp. vanilla

Boil water and sugar together; cool. Blend shortening, powdered sugar, eggs and vanilla; beat into cooled sugar mixture. Ice cookies.

Mrs. Melba Weyand, Home Ec. Chm.
Milford Grange No. 1774
Rockwood, Pa.

CHOCOLATE DAINTIES

½ c. butter or shortening
½ c. white sugar
¼ c. brown sugar, firmly packed
1 egg
1 tsp. vanilla
½ tsp. baking soda
¼ tsp. salt
1 c. sifted flour
½ c. broken walnuts or pecans
1 pkg. semisweet chocolate pieces

Cream butter and sugars thoroughly; add egg and beat well. Add vanilla. Add baking soda and salt to flour and resift; add to creamed mixture. Mix in broken nuts; fold in chocolate pieces. Drop by teaspoonfuls 2 inches apart on a greased cookie sheet. Bake at 375 degrees 10 to 12 minutes. If vegetable shortening is used, add 1/2 teaspoon salt. Yield: 2 dozen cookies.

Mrs. Maud V. Stiles, Master's Wife
Plymouth Grange No. 239
Plymouth, N. H.

CHOCOLATE CHEWIES

⅔ c. shortening (oleo)
2 c. brown sugar
3 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. vanilla
½ tsp. salt
1 7-oz. pkg. chocolate bits
½ c. nuts

Mix all ingredients in order given; drop by spoonfuls onto 13 x 9 x 2-inch pan. Bake in 350-degree oven for 30 minutes or until done. Sprinkle powdered sugar over top of cookies, if desired. Lemon, butterscotch or peanut butter bits may be substituted for chocolate.

Mrs. Paul C. Keener, Master's Wife
South Buffalo Grange No. 1908
Freeport, Pa.

PARTY COOKIES

1 c. brown sugar, firmly packed
½ c. white sugar
1 c. shortening
2 eggs
1 ½ tsp. vanilla
2 ¼ c. all-purpose flour, unsifted
1 tsp. soda

(Continued on next page)

1 tsp. salt
1 ½ c. M and M candies (plain)

Cream sugars, shortening, eggs and vanilla thoroughly. Spoon flour into dry measuring cup; level off and pour measured flour onto waxed paper. Add soda and salt to flour. Do not sift. Stir to blend; add blended dry ingredients to creamed mixture. Mix well; stir in 1/2 cup M & M candies. Drop by teaspoonfuls or shape dough into 1-inch balls; place on ungreased baking sheet. Decorate tops of cookies with remaining M & M candies, as desired. Bake at 375 degrees for 10 to 12 minutes. Yield: 5-6 dozen cookies.

Mrs. Ruth Ann Rooks, Master's Wife
Clermont Grange No. 2377
Williamsburg, O.

CHRISTMAS FRUIT COOKIES

1 c. shortening
1 ½ c. white sugar
2 eggs, well beaten
2 tbsp. molasses
1 c. raisins
1 c. stewed peaches
1 ½ c. walnuts
1 tsp. vanilla
2 tsp. grated lemon rind
1 tsp. soda, dissolved in 3 tbsp. hot water
3 ½ c. flour
1 tsp. cinnamon
1 tsp. cloves
½ tsp. salt

Cream shortening and sugar. Add the eggs and molasses; mix well. Add fruit, nuts, vanilla, soda water and flour sifted together with cinnamon, cloves and salt; mix well. Drop spoonfuls on well greased pans; bake in 350-degree oven about 25 to 30 minutes. Yield: 5 dozen.

Mrs. Ruth Keller, Home Ec. Chm.
Middletown Valley Grange
Middletown, Md.

COCONUT COOKIES

¼ c. shortening
½ c. sugar
1 egg
½ tsp. lemon extract
1 ½ c. sifted flour
3 tsp. baking powder
⅛ tsp. salt
½ c. sweet milk
1 ½ c. shredded coconut

Cream shortening and sugar. Add egg, beating well. Add lemon extract. Sift together flour, baking powder and salt. Add alternately with the milk to the shortening-sugar mixture. Stir in the coconut. Batter will be stiff. Drop by teaspoonfuls onto a greased cookie sheet. Bake in preheated 350-degree oven for 8 to 10 minutes or until edges are golden brown. Yield: 3 dozen.

Mrs. Ann B. Hallock, Serv. and Hosptal. Chm.
Echo Grange No. 1438
Hannacroix, N. Y.

COCONUT PUDDING COOKIES

⅓ c. shortening
2 tbsp. sugar
1 egg
1 pkg. instant coconut pudding
⅓ c. milk
1 c. plus 2 tbsp. flour
2 tsp. baking powder
1 6-oz. pkg. butterscotch bits
¼ c. chopped nuts

Cream shortening and sugar. Add egg, pudding and milk; beat well. Add flour sifted with baking powder gradually. Add butterscotch bits and nuts. Drop from a teaspoon onto greased baking sheet. Bake at 375 degrees about 15 minutes.

Maxine Wills, Home Ec. Chm.
Westboro Grange No. 320
West Lebanon, N. H.

TOASTED COCONUT DROPS

1 c. flaked coconut
½ c. butter or shortening
¾ c. sugar
1 lge. egg
1 ½ tbsp. buttermilk
1 tsp. vanilla extract
1 ½ c. sifted flour
¼ tsp. soda
½ tsp. baking powder

Toast coconut in oven at 200 degrees; cool. Cream shortening and sugar well; add egg and beat until fluffy. Beat in buttermilk and flavoring. Sift flour, soda and baking powder; add to egg mixture. Mix well. Stir in coconut; chill for 15 minutes. Drop by teaspoon on a Pam-sprayed cookie sheet. Cook in preheated 375-degree oven for 9 to 10 minutes or until done. Yield: 5 dozen.

Lucile Cooley, Home Ec. Chm.
Grand Prairie Grange No. 10
Albany, Ore.

BUTTERSCOTCH DATE-NUT DROPS

½ c. butter
1 ½ c. packed brown sugar
2 eggs
1 tsp. vanilla
3 c. sifted all-purpose flour
½ tsp. salt
½ tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
¾ c. buttermilk
1 c. chopped dates
⅔ c. chopped nuts

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In mixing bowl cream butter. Add sugar, eggs and vanilla; beat until light and fluffy. Sift together flour, salt, baking powder, baking soda and cinnamon; add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Mix in dates and nuts; drop by heaping teaspoonfuls on cookie sheets. Bake 10 to 12 minutes in a 400-degree oven. Yield: 5 dozen cookies.

Mrs. Bowman B. Crego, Grange Matron
Baldwinsville Grange No. 1251
Baldwinsville, N. Y.

DATE-NUT COOKIES

25 squares graham crackers
1 1-lb. pkg. dates, chopped
1 c. nuts, chopped
1 can condensed milk

Roll the graham crackers fine; add chopped dates and nuts. Stir in the condensed milk; mix well. Drop in spoonfuls on greased cookie sheet. Bake in 300-degree oven for 10 to 12 minutes. Yield: 2 1/2 dozen.

Mrs. Asa T. Davison, Jr., Home Ec. Chm.
Highstown Grange No. 96
Highstown, N.J.

HOLIDAY FRUIT COOKIES

½ c. soft butter
1 c. brown sugar, packed
1 egg
1 ¾ c. sifted flour
½ tsp. soda
¼ tsp. salt
¼ c. buttermilk
¾ c. broken pecan halves
1 c. candied cherries, (opt.)
1 c. dates, cut up
Pecan halves

Cream butter. Add sugar and egg; beat until light. Add all remaining ingredients except pecan halves; mix well. Drop by teaspoonfuls on greased cookie sheets. Put a pecan half in center of each cookie. Bake in 400-degree oven 8 to 10 minutes. Yield: 4 dozen.

Mrs. Mildred Cronebaugh, Master
Jefferson Grange
Stone Creek, O.
Mrs. Carl Myers, Master's Wife
Wawaka Grange No. 2356, Inc.
Wawaka, Ind.

MICHIGAN ROCKS

1 ½ c. sugar
1 c. butter
3 c. all-purpose flour
1 tsp. vanilla
1 ½ tsp. cinnamon
1 lb. dates, chopped fine
1 tsp. baking soda

Cream sugar and shortening. Add eggs; beat until light. Add remaining ingredients; blend thoroughly. Drop by spoonfuls on greased cookie sheet. Bake in 350-degree oven 15 to 20 minutes. Yield: 36 cookies.

Arlene R. Jury, Master's Wife
Pleasant Hill Grange No. 1358
Millersburg, Pa.

ELEPHANT EAR COOKIES

1 c. sugar
1 tbsp. molasses
½ c. melted shortening
1 egg
½ c. sour milk
Salt
1 tsp. soda, dissolved in milk
2 ½ c. flour
½ tsp. cinnamon
Nutmeg
1 tsp. vanilla
1 c. chopped raisins

Mix all ingredients in order given; drop by teaspoonfuls on greased baking sheet. Bake 10 minutes in 375-degree oven.

Viola Dunivan
North Star Grange No. 47
Dixmont, Me.

GOLDEN JUBILEE JUMBLES

½ c. soft shortening
1 c. brown sugar
½ c. white sugar
2 beaten eggs
1 c. undiluted evaporated milk
1 tsp. vanilla
2 ¾ c. sifted flour
½ tsp. soda
1 tsp. salt
1 c. chopped nuts

Mix thoroughly shortening, sugars and eggs. Stir in milk and vanilla. Stir in flour sifted with soda and salt. Add nuts. Chill about an hour. Heat oven to 375 degrees. Drop rounded tablespoonfuls, 2 inches apart, onto greased baking sheet. Bake about 10 minutes or until a delicate brown. While warm, frost with Burnt Sugar Glaze and garnish with walnut halves or candied cherries.

BURNT SUGAR GLAZE:

2 tbsp. butter
2 c. sifted powdered sugar
¼ c. undiluted evaporated milk

Heat butter until a golden brown. Beat in sifted powdered sugar and evaporated milk until smooth.

Mrs. Myrna Thomas, Home Ec. Chm.
French Camp-Lathrop Grange No. 510
French Camp, Cal.

DIABETIC SPICE COOKIES

2 c. raisins
2 tsp. cinnamon
⅓ c. shortening
½ tsp. nutmeg
2 eggs
½ tsp. salt
1 tsp. soda
½ gram liquid sweetener
2 c. flour
1 tsp. baking powder

Boil together for three minutes 1 1/4 cups water, raisins, cinnamon, shortening and nutmeg. Remove from heat; cool. Add beaten eggs to cooled mixture. Dissolve salt, soda and liquid sweetener in 2 tablespoons water; add to raisin mixture. Blend in flour and baking powder; drop on greased baking sheet. Bake at 350 degrees 12 to 15 minutes or until cookies spring back when touched. Yield: 4 dozen.

Mrs. C. B. Crandall, Home Ec. Chm.
Quadna Grange No. 701
Hill City, Minn.

FRUIT COCKTAIL COOKIES

1 c. shortening
1 c. brown sugar
1 ½ c. white sugar
3 well-beaten eggs
½ c. nuts
4 c. flour
1 tsp. each cinnamon, baking powder, soda and cloves
½ tsp. salt
1 c. raisins
1 tsp. vanilla
½ c. coconut
2 c. fruit cocktail, drained

Cream shortening, sugars and eggs; add nuts. Sift flour, cinnamon, baking powder, soda, cloves and salt; add with remaining ingredients to the creamed mixture. Mix well; drop by teaspoonfuls on greased baking sheet. Bake at 375 degrees 10 to 12 minutes.

Mrs. Viola Cuatt, Home Ec. Chm.
Sixes Grange No. 856
Sixes, Ore.

FRUIT COOKIES

1 c. chopped dates
1 c. chopped raisins
¼ c. nuts
½ c. water
½ c. shortening
1 ½ c. brown sugar
2 eggs
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. salt
1 tsp. soda
3 c. flour
¼ c. milk

Cook first four ingredients together; cool. Cream shortening; add brown sugar and cream. Add eggs; stir. Sift all dry ingredients together; add with milk to creamed mixture. Add the fruit mixture; stir. Drop by spoonfuls on cookie sheet; bake at 375 degrees for 15 minutes. Yield: 4 dozen.

Mrs. Merle Hunker, Master
Old Fort Comm. Grange No. 2376
Tiffin, O.

GRAHAM DROP COOKIES

1 egg
2 c. brown sugar
1 c. shortening or butter
1 c. milk
1 tsp. vanilla or nutmeg
1 tsp. soda
½ tsp. (heaping) baking powder
2 c. graham flour
2 c. white flour
½ tsp. salt
½ c. raisins or dates

Beat egg in bowl; add brown sugar and shortening and cream well. Add milk and vanilla or nutmeg. Mix dry ingredients and raisins. Add to first mixture and blend well. Drop by tablespoonfuls onto cookie sheet. Bake at 350 degrees about 10 to 12 minutes.

Mrs. Clarence Carter, Master's Wife
Subordinate Grange No. 1200
Sterling, N. Y.

HONEY COOKIES

2 tsp. soda
1 tbsp. hot water
1 c. honey
1 c. brown sugar
1 tsp. cinnamon
1 egg
½ tsp. salt
4 c. flour
1 c. raisins, chopped
Nuts or chocolate pieces

Dissolve soda in water. Add all remaining ingredients; mix together. Drop by teaspoons on cookie sheet; bake 10 minutes at 300 degrees.

Lila Lundahl, Pomona
Cove Orchards Grange
Yamhill, Ore.

LACE COOKIES

1 c. flour
1 c. chopped flaked coconut or chopped nuts
½ c. white Karo syrup
½ to ⅔ c. (firmly packed) brown sugar
½ c. margarine or butter
1 tsp. vanilla (opt.)

Mix flour and coconut. Combine Karo syrup, brown sugar and margarine in heavy saucepan.

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Bring to boil over medium heat, stirring constantly. Remove from heat; gradually blend in flour mixture and then vanilla. Drop onto foil-covered cookie sheet by scant teaspoonfuls, 3 inches apart. Bake in 350-degree oven 5 to 10 minutes. Cool 3 to 4 minutes on wire rack until foil may be easily peeled off. Remove foil; place cookies on rack covered with absorbent paper. May be baked on cookie sheet that has been sprayed with Pam. Yield: 4 dozen.

Mildred Spain, Pomona
California State Grange
Watsonville, Cal.
Mary B. Passmore
West Brandywine Grange No. 13
Wilmington, Del.

LEMON COOKIES

1 c. butter
1 c. sugar
2 eggs, well beaten
3 c. sifted flour
1 tsp. soda
1 6-oz. can frozen lemonade concentrate

Cream butter and sugar; add eggs. Fold in dry ingredients alternately with lemonade concentrate. Drop on ungreased cookie sheet. Bake at 400 degrees for 8 to 10 minutes. Brush top of cookies with additional lemonade concentrate.

Mrs. Harry B. Caldwell, Master
North Carolina State Grange
Greensboro, N. C.

MAGIC MOCHA DROPS

4 tbsp. butter or margarine
¾ c. brown sugar
1 egg
1 ⅓ c. pkg. biscuit mix
1 tsp. instant coffee powder
1 can creamy chocolate frosting
Walnut halves

Beat butter or margarine with brown sugar and egg; stir in biscuit mix and coffee powder. Drop from rounded teaspoons onto ungreased cookie sheet. Bake at 400 degrees 8 to 10 minutes. Cool; frost with chocolate frosting. Trim each cookie with a walnut half. Yield: 2 1/2 dozen.

Dorothy Rodgers, Home Ec. Chm.
Neosho Valley Grange No. 1883
LeRoy, Kan.

MACAROON SNAPPERS

2 egg whites
Dash of salt
½ c. sugar
2 tbsp. flour
2 c. coconut
Pecans halves

Beat egg whites with salt in small bowl until foamy. Add sugar, about 1 tablespoon at a time, beating at high speed until stiff peaks form. Fold in flour; blend in coconut. For each macaroon place 3 pecan halves with ends touching at center. Drop 1 teaspoonful of dough onto center of nuts. Bake at 375 degrees about 12 minutes. Frost while warm with following frosting.

FROSTING:

2 tbsp. butter
2 oz. baking chocolate
4 ½ tbsp. hot milk
1 ½ c. sifted confectioners' sugar
½ tsp. vanilla
Dash of salt

Melt butter and chocolate in double boiler; stir until blended. Stir milk into sugar; beat until smooth. Stir in vanilla, salt and chocolate mixture. Beat until smooth and thickened, about 5 minutes. Frost macaroons. Yield: 12 cookies.

Mrs. Norene G. Cox, Home Ec. Chm.
Virginia State Grange
Mouth of Wilson, Va.

MARMALADE COOKIES

½ c. Crisco
1 c. marmalade
1 egg
1 tsp. soda
1 tsp. salt
1 ¾ c. flour
½ tsp. vanilla or lemon
Chopped nuts

Cream shortening; beat in marmalade and egg. Add dry ingredients, flavoring and nuts, if desired. Bake in 375-degree oven for 10 to 12 minutes.

Mrs. Gertrude Browne, Sr.
Central Grange No. 121
Dover-Foxcroft, Me.

MELT IN THE MOUTH COOKIES

½ c. butter
1 c. light brown sugar, packed
1 tsp. vanilla
1 egg
¾ c. sifted flour
1 tsp. baking powder
½ tsp. salt
½ c. finely chopped peanuts

Cream butter; add sugar, vanilla and egg. Beat until light; add sifted dry ingredients and nuts. Drop by scant teaspoonfuls onto cookie sheets. Bake in 400-degree oven for about 5 minutes. Cool for 30 seconds. Remove to wire racks. Yield: 8 dozen.

Alice D. Kirk, Home Ec. Chm.
Middletown Grange No. 684
Langhorne, Pa.

MINCEMEAT COOKIES

1 ½ c. sifted flour
¼ tsp. salt
½ tsp. soda
⅓ c. shortening
½ c. sugar
1 egg
¾ c. mincemeat
¼ tsp. vanilla

Sift flour, salt and soda together. Cream shortening with sugar. Add egg; beat well. Add mincemeat, vanilla and flour mixture; stir until well blended. Drop by teaspoonfuls on greased cookie sheet. Bake in 375-degree oven for 10 to 12 minutes. Yield: 4-5 dozen.

Helen Tait, Master
Georges Valley Grange
Union, Me.

MINCEMEAT COOKIES

3 ¼ c. sifted flour
½ tsp. salt
1 tsp. soda
1 c. shortening
1 ½ c. sugar
3 eggs, well beaten
1 ⅓ c. mincemeat
½ c. chopped nuts

Sift together flour, salt and soda. Cream shortening; add sugar gradually, creaming until fluffy. Add eggs; beat until smooth. Stir in mincemeat and nuts. Gradually add flour mixture; mix well. Drop by teaspoonfuls 2 inches apart on greased baking sheet. Bake in 400-degree oven about 12 minutes. Yield: 5 1/2 dozen.

Mrs. Kirk M. Hoag, Master's Wife
Preston Grange No. 1520
Norwich, N. Y.

CRY BABY COOKIES

1 c. sugar
1 c. shortening
2 eggs
1 c. molasses
2 tsp. soda
1 c. hot coffee
5 c. flour
Pinch of salt
2 tsp. ginger
2 tsp. cinnamon
1 c. nuts

Cream sugar and shortening. Add eggs; beat well. Add molasses. Dissolve soda in hot coffee; add to creamed mixture. Add all remaining dry ingredients and nuts; drop by spoonfuls on greased cookie sheet. Bake 10 to 15 minutes at 350 degrees.

Ann Allen, Treas.
Savona Grange No. 302
Savona, N. Y.

CRY BABY COOKIES

1 c. plus 2 tbsp. shortening
1 c. plus 2 tbsp. sugar
1 c. molasses
2 eggs, well beaten
4 ¾ c. flour, sifted
1 tbsp. baking powder
1 tsp. salt
1 ½ tsp. soda
2 c. shredded coconut
2 c. walnuts
1 ½ c. raisins
1 c. milk

Cream shortening; add sugar, molasses and eggs. Sift flour, baking powder, salt and soda; combine with coconut, walnuts and raisins. Add dry ingredients alternately with milk to creamed mixture. Drop by tablespoonfuls on baking sheet. Bake at 375 degrees 10 minutes.

Mrs. Catherine Streams, Home Ec. Chm.
Marion Center Grange No. 1910
Home, Pa.

GINGER PUFFS

4 c. flour
2 tsp. soda
1 tsp. ginger
1 tsp. salt
1 tsp. cinnamon
1 tsp. instant coffee
1 c. sugar
1 c. shortening
3 eggs
1 c. molasses
1 c. warm water
1 c. raisins
1 c. chopped nuts

Sift flour, soda, ginger, salt, cinnamon and instant coffee. Cream sugar and shortening until fluffy. Add eggs; beat well. Stir in molasses and warm water; mix in raisins and nuts. Stir in sifted ingredients; drop by level teaspoonfuls 2 inches apart on greased cookie sheet. Bake at 400 degrees 8 to 10 minutes. Yield: 5 dozen.

Mrs. Victoria E. Maxwell, Home Ec. Chm.
Lawrence Grange No. 937
Lindley, N. Y.

GRANDMA'S SOFT MOLASSES COOKIES

1 c. shortening
½ tsp. salt
3 tsp. soda
2 tsp. ginger
2 tsp. cinnamon
1 tsp. allspice or cloves
1 c. sugar
1 c. molasses
1 egg
4 ¾ c. sifted enriched flour
¾ c. double strength cold coffee

Heat oven to 375 degrees. Cream together first seven ingredients; blend in molasses. Beat in egg; add sifted flour alternately with coffee. Drop

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from teaspoon onto lightly greased cookie sheets about 2 inches apart. Bake 15 minutes or until done. Yield: 5 dozen.

Mrs. Josephine Shorey, Master
Branch Mills Grange No. 336
Palermo, Me.
Mrs. Gretchen Beckwith
Past State Master's Wife
Obwebetuck Grange No. 206
South Windham, Conn.

SOFT GINGER COOKIES

1 c. sugar
½ c. Crisco, heaping
2 eggs, well beaten
1 c. molasses
5 c. flour
4 level tsp. soda
1 scant tsp. ginger
1 scant tsp. cinnamon
1 scant tsp. salt
1 c. milk

Cream sugar and shortening; add eggs and molasses. Sift all remaining dry ingredients; add alternately with milk to creamed mixture. Bake at 350 degrees for 8 to 10 minutes or until no imprint remains when touched lightly with finger. Yield: 5 dozen.

Mrs. Roy Birard, Master's Wife
Mt. Washington Grange No. 116
Whitefield, N. H.

SOFT MOLASSES COOKIES

1 c. sugar
1 c. melted shortening
1 c. molasses
1 well-beaten egg
4 c. all-purpose flour
½ tsp. salt
1 tsp. baking soda
1 tsp. each cinnamon and ginger
1 c. boiling water

Combine sugar and melted shortening; add molasses and beaten egg. Sift dry ingredients three times; stir into creamed mixture. Add boiling water; mix well. Let stand 1 hour; drop by spoonfuls onto buttered cookie sheets. Bake in 350-degree oven 12 to 15 minutes. Store in stone jar or tightly closed tin. Yield: 5 dozen.

Alice H. Black, Master
Grand View Grange No. 556
Belfast, Me.

SPICED MOLASSES DROPS

2 ¼ c. sifted flour
1 tsp. salt
½ tsp. baking soda
½ tsp. ground ginger
1 egg
½ soft shortening
½ c. sugar
½ c. dark molasses
½ c. strong, hot coffee
2 tbsp. vinegar

Sift together flour, salt, baking soda and ginger. Combine remaining ingredients in mixing bowl; beat until well blended. Add dry ingredients; stir until smooth. Drop by teaspoonfuls onto ungreased cookie sheets. Bake in 375-degree oven 10 to 12 minutes. Remove from cookie sheets immediately; cool. Yield: 5 dozen.

Photograph for this recipe on page 113.

NUTMEG JUMBLES

⅔ c. Crisco
1 ½ c. sugar
2 eggs
3 tsp. baking powder
2 tbsp. nutmeg
3 c. sifted flour
1 tsp. salt
1 c. milk

Cream shortening; add sugar and eggs. Mix well. Add dry ingredients and milk alternately; mix well. Spoon onto greased and floured cookie tins; sprinkle tops with additional nutmeg. Bake 12 minutes in 375-degree oven.

Mrs. Nellie Whilden, Sec.
Port Norris Grange No. 219
Tuckahoe, N. J.

BANANA-OATMEAL COOKIES

1 ½ c. sifted flour
½ tsp. soda
1 tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon (opt.)
¾ c. shortening
1 c. sugar
1 egg
1 c. mashed bananas
1 ¾ c. rolled oats
½ c. chopped nuts

Sift together flour, soda, salt and spices. Beat shortening until creamy. Add sugar gradually; continue beating until light and fluffy. Add egg; beat well. Add bananas, rolled oats and nuts; mix thoroughly. Add flour mixture; blend. Drop by teaspoonfuls onto ungreased cookie sheet about 1 1/2 inches apart. Bake in 400-degree oven about 15 minutes or until cookies are done; remove from pan at once. Yield: 3 dozen. PERSONAL NOTE: This recipe is a first prize winner in Grange cooking contest.

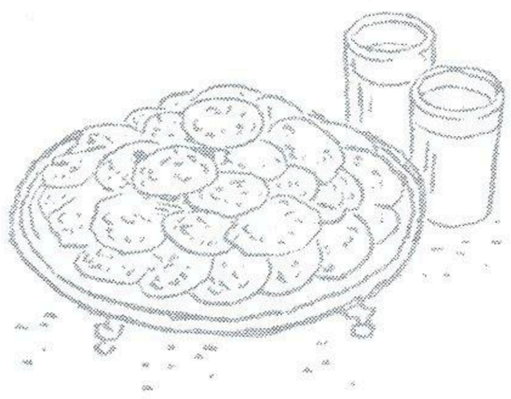
Mrs. Idella M. Hitchcock, Home Ec. Chm.
Wilbraham Grange No. 153
Wilbraham, Mass.
Mrs. Rosemary Cosgrove, Master
Maple Leaf Grange No. 11
Huntingdon, Quebec, Canada

APPLE COOKIES

1 ½ c. sifted flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. soft shortening
1 c. brown sugar
1 egg
1 tbsp. water
1 c. diced apples
1 ½ c. uncooked quick oatmeal
½ c. raisins

Sift together flour, baking powder, soda, salt and spices into bowl. Beat in until smooth the shortening, sugar, egg and water. Stir in diced apples, oatmeal and raisins; drop level tablespoons of dough onto greased cookie sheet. Sprinkle with additional cinnamon and sugar. Bake in 375-degree oven 12 to 15 minutes. Yield: 3 1/2 dozen cookies.

Virginia Hancher, Lecturer
White Hall Grange No. 870
Winchester, Va.



CHRISTMAS OATMEAL COOKIES

½ c. raisins
½ c. shortening
1 c. sugar
2 eggs
¼ c. rich milk
1 tsp. vanilla
½ c. dates, cut fine
¼ c. maraschino cherries, cut fine
½ c. walnuts, cut fine
1 c. flour
½ tsp. salt
2 tsp. baking powder
½ c. fruit cake mix
2 c. quick-cooking oatmeal

Soak raisins in hot water; drain well. Cream shortening. Add sugar, eggs, milk and vanilla; beat until creamy. Put fruit and nuts in a bowl. Sprinkle a little flour on the fruit and nuts; mix until all are separated. Add salt and baking powder to remaining flour; add flour and cake mix to shortening mixture. Add fruit and nuts and oatmeal; mix well. Drop by spoonfuls on a greased baking sheet. Bake in 375-degree oven about 20 minutes. Yield: 4 dozen.

Allie M. Austin, Master
Geyserville Grange No. 312
Geyserville, Cal.

COCONUT-OATMEAL COOKIES

1 c. brown sugar, firmly packed
½ c. soft shortening
1 egg
¼ tsp. vanilla
¼ tsp. lemon extract
1 c. quick rolled oats
1 c. coconut
1 c. flour
½ tsp. soda
½ tsp. baking powder
½ tsp. salt

Combine sugar, shortening, egg and flavorings; beat until fluffy. Stir in oatmeal and coconut. Sift flour, soda, baking powder and salt; add to oatmeal mixture. Drop on greased cookie sheet; bake at 350 degrees for 15 to 18 minutes. Yield: 3 dozen.

Mrs. Lucile Wolf, Master's Wife
Deacon Grange
Young America, Ind.

COCONUT-ORANGE SLICE COOKIES

1 c. shortening (half margarine)
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 c. diced orange candy slices
1 c. coconut
2 c. quick oats

Cream shortening and sugars well. Add eggs, one at a time, beating after each addition. Add vanilla. Sift flour with dry ingredients; add to sugar mixture. Mix in the diced orange slices, coconut and oats; drop by spoonfuls on greased cookie sheet. Bake at 350 degrees 12 minutes or until brown. Yield: 7 dozen.

Mrs. Maude Hulen, Master
Gridley Grange No. 457
Gridley, Cal.

COWBOY COOKIES

2 c. sifted flour
1 tsp. soda
½ tsp. salt
½ tsp. baking powder
1 c. shortening
1 c. sugar
1 c. brown sugar, firmly packed
2 eggs
2 c. rolled oats
1 c. nuts (opt.)
1 6-oz. pkg. semisweet chocolate bits

Sift together flour, soda, salt and baking powder; set aside. Blend together shortening and white and brown sugar. Add eggs; beat until light and

(Continued on next page)

fluffy. Add flour mixture; blend well. Add rolled oats, vanilla, nuts and chocolate bits; drop by teaspoonfuls onto a greased cookie sheet. Bake at 350 degrees for 15 minutes. Yield: 8-10 dozen.

Wanda J. Young, Master
Andover Grange No. 183
Tewksbury, Mass.
Ruby Duncan, Lecturer
Mendocino Co. Pomona Grange
Gualala, Cal.

LOVE DROPS

¾ c. shortening
1 c. sugar
2 eggs, unbeaten
1 c. raisins, chopped
2 c. rolled oats, uncooked
2 c. flour
1 tsp. soda
¼ tsp. salt
½ c. milk
1 tsp. vanilla
¼ tsp. maple flavoring

Cream shortening and sugar. Add eggs; beat well. Add raisins and oatmeal; mix. Sift flour, soda and salt together; add alternately with milk to which vanilla and maple flavoring have been added. Drop by teaspoonfuls on ungreased cookie sheet. Bake in 375-degree oven 10 to 12 minutes. Three-fourths cup sugar and 3 tablespoons of baking molasses may be substituted for 1 cup sugar. Yield: 40 cookies.

Mrs. John A. Phillips, Home Ec. Chm.
Vistula Grange No. 2275
Middlebury, Ind.

OATMEAL-CHOCOLATE CHIP COOKIES

1 c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. shortening
1 c. brown sugar
2 eggs
⅓ c. milk
1 c. chocolate chips
3 c. old-fashioned oatmeal
1 c. chopped walnuts

Sift first five ingredients into bowl; add shortening, brown sugar, eggs and half the milk. Beat until smooth about 2 minutes; fold in remaining milk, chocolate chips, uncooked oatmeal and walnuts. Drop from teaspoon onto greased cookie sheet; bake in 375-degree oven for 12 to 15 minutes. Yield: 5 dozen cookies.

Mrs. Mildred Casad, Master's Wife
San Diego Harbor Grange No. 775
El Cajon, Cal.

OATMEAL COOKIES

1 ½ c. sugar
¾ c. margarine
¼ c. shortening
2 eggs
2 c. rolled oats
2 ½ c. sifted flour
¾ tsp. baking soda
½ tsp. salt
5 tbsp. milk
1 ½ c. raisins
½ c. chopped nuts
2 ½ tsp. cinnamon

Cream together sugar and shortening; beat in eggs. Stir in all remaining ingredients; drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees 10 to 12 minutes. Yield: 7 dozen.

Helen D. Elliott, Home Ec. Chm.
Broad Creek Grange
Laurel, Del.

OATMEAL COOKIES

1 c. raisins
1 c. cold water
1 c. white sugar
1 c. soft shortening
2 eggs
½ tsp. salt
2 c. flour
1 ½ c. oats
¾ tsp. soda
1 c. coarsely chopped nuts
1 tsp. vanilla

Cook raisins and water until water is almost absorbed. Mix sugar, shortening and eggs. Add salt, flour, oats and soda; mix well. Add nuts, raisins and vanilla; mix. Drop by spoonfuls on a greased cookie sheet; flatten with a fork. Bake in 350-degree oven about 15 minutes. Yield: 50 cookies.

Mrs. Ella Crenklair, Master
Nicholville Grange No. 797
Nicholville, N. Y.

OATMEAL-SESAME COOKIES

4 c. quick-cooking oats
2 c. brown sugar
1 c. salad oil
1 tbsp. toasted sesame seed
2 eggs, slightly beaten
1 tsp. salt
2 tsp. flavoring
1 c. chopped walnuts or pecans

Combine first four ingredients; refrigerate overnight. Add remaining ingredients; mix well. Drop onto ungreased cookie sheets. Bake at 375 degrees until done. Do not let cookies get too brown. A few tablespoons flour may be added if a less chewy cookie is desired.

Pauline Lampa, Master
Dixie Mountain Grange No. 860
Scappoose, Ore.

OATMEAL COOKIES

1 c. sugar
1 c. shortening
2 eggs
2 c. flour
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
7 tbsp. milk
1 tsp. vanilla
1 c. oatmeal
1 c. chopped seedless raisins
½ c. chopped nuts

Heat oven to 350 degrees. Mix together thoroughly sugar, shortening and eggs. Sift together flour, baking powder, salt and cinnamon; add alternately with milk and vanilla. Stir thoroughly, adding oatmeal; mix in raisins and nuts. Drop by teaspoonfuls on greased cookie sheet; bake 10 to 12 minutes. Yield: 4 dozen.

Lucy Smith, Home Ec. Chm.
Mitchell's Mills Grange No. 912
Tioga, Pa.

OATMEAL DROP COOKIES

1 c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. shortening, at room temperature
1 c. brown sugar
2 eggs
⅓ c. milk
1 c. dates or raisins, cut fine
½ c. butternuts (opt.)
3 c. quick oats, uncooked

Sift together first five ingredients into bowl; add shortening, brown sugar, eggs and half the milk. Beat until smooth, about 2 minutes; fold in remaining milk, dates, nuts and rolled oats. Drop from a teaspoon onto greased baking sheet; flatten out with a tumbler covered with a damp cloth. Bake in 375-degree oven 12 to 15 minutes. PERSONAL NOTE: This recipe won first prize at Sherrill Grange and Oneida Co. Pomona Grange contests. This recipe placed twenty-fifth at New York State Grange contest.

Muriel G. Morgan, Sec.
Sherrill Grange No. 1567
Oneida, N. Y.

OATMEAL-MAPLE SYRUP DROP COOKIES

½ c. shortening
1 c. maple syrup
1 egg
1 ½ c. flour
1 tsp. salt
2 tsp. baking powder
¼ c. milk
½ c. seedless raisins
1 ½ c. oatmeal
½ c. chopped nutmeats

Beat shortening, maple syrup and egg. Sift together flour, salt and baking powder. Add to syrup mixture alternately with milk; mix well. Add raisins, oatmeal and nuts. Drop by spoonfuls on greased cookie sheet. Bake at 350 to 375 degrees about 15 minutes. Yield: 4 dozen cookies.

Mrs. Royal B. Cutts, First Lady
Vermont State Grange
Townshend, Vt.
Mrs. Donald Donoghue, Sec.
Chelsea Grange No. 362
Chelsea, Vt.

PEANUT COOKIES

1 c. melted butter
2 c. packed brown sugar
2 eggs, well beaten
2 c. flour, unsifted
1 tsp. baking powder
1 tsp. baking soda
⅔ tsp. salt
1 tsp. vanilla
2 c. quick oatmeal
1 c. chopped salted peanuts

Melt butter; pour over brown sugar, stirring well. Add beaten eggs; mix well. Stir in flour which has been sifted with baking powder, soda and salt. Add vanilla; stir in. Add oatmeal and peanuts; mix well. Drop by teaspoons onto ungreased cookie sheet; bake at 350 degrees 10 to 12 minutes. Yield: 3 dozen.

Mrs. Paul Calteaux, Lecturer
Wyoming Co. Pomona Grange
Arcade, N. Y.

PEANUT-OATMEAL COOKIES

1 ½ c. butter or shortening
2 c. sugar
4 eggs
1 tsp. soda
¼ c. hot water
2 tsp. vanilla
1 ½ c. raisins
1 c. peanuts
4 c. flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. ginger
½ tsp. baking powder
4 c. uncooked oats

Cream butter and sugar; add eggs, one at a time, beating after each addition. Dissolve soda in hot water; add to creamed mixture. Add vanilla, raisins and peanuts. Sift dry ingredients; add to batter. Stir in oats; drop by spoonfuls onto a greased cookie sheet. Bake at 410 degrees 10 to 12 minutes. Yield: 5-6 dozen.

Betty E. Gillette, Home Ec. Chm.
Phoenix Grange No. 779
Medford, Ore.

RAISIN-HONEY DROPS

¾ c. honey
¾ c. sugar
¾ c. butter or margarine
1 egg
2 c. sifted flour
1 tsp. salt
1 tsp. cinnamon
½ tsp. soda
2 c. uncooked rolled oats
1 c. seedless raisins

Cream honey, sugar, butter and egg together. Sift together flour, salt, cinnamon and soda; stir into creamed mixture. Add oats and raisins; drop by heaping teaspoonfuls onto greased cookie sheet. Bake on upper shelf of oven at 375 degrees for 12 to 14 minutes or until lightly browned. Yield: 4 dozen.

Mrs. Betty Lou Swintz, Home Ec. Chm.
Brittons Neck Grange
Gresham, S. C.

RANGER COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. coconut or chocolate bits
1 ½ to 2 c. Rice Krispies
2 c. oats
2 c. flour
½ tsp. soda
½ tsp. salt
1 tsp. baking powder
½ to 1 c. nuts (opt.)

Cream well the first three ingredients; add eggs and vanilla. Stir in coconut, Rice Krispies and oats. Sift together the flour, soda, salt and baking powder; add to mixture. Drop by teaspoonfuls on cookie sheet. Bake in 350 to 375-degree oven 12 to 15 minutes.

Iona H. O'Brien, Master's Wife
Upper Applegate Grange No. 839
Applegate, Ore.
Mrs. Goldie Nellis, Master
West Branch Grange No. 2043
Bradford, Pa.
Melva A. Buzzard, Home Ec. Chm.
Lenox Grange No. 2714
Jefferson, O.
Mrs. Leota Poore, Ladies Asst. Steward
Emden Grange
Shelbyville, Mo.

ROLLED OAT DROP COOKIES

1 c. sugar
¼ c. lard
1 egg, beaten
1 c. flour
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
⅓ c. buttermilk
½ tsp. vanilla
1 c. seeded raisins
2 c. rolled oats

Cream sugar and lard together. Add beaten egg; mix well. Sift dry ingredients; mix well. Add milk, vanilla and raisins. Mix in rolled oats; drop by spoonfuls on greased cookie sheet. Bake in 400-degree oven until done.

Cora Kinney, Master
Perry Grange
Perry, Me.

ORANGE MARMALADE COOKIES

⅓ c. shortening
⅔ c. sugar
1 egg
6 tbsp. orange marmalade
1 ½ c. sifted flour
2 tsp. baking powder
¼ tsp. salt

Cream shortening. Add sugar; cream until fluffy. Add egg and beat well. Fold in marmalade. Sift flour, baking powder and salt; add to creamed mixture. Drop by teaspoonfuls onto greased cookie sheet about 2 inches apart. Bake 8 minutes in 375-degree oven. Yield: 40 cookies.

Helen M. Weeks, Master
Reunion Grange No. 303
Union, N. H.

CHEWY CRISPS

1 c. peanut butter
1 c. sugar
½ c. evaporated milk, undiluted
4 tsp. cornstarch

Mix all ingredients well; drop on ungreased cookie sheet. Flatten cookies with fork dipped in water. Bake 15 minutes in 350-degree oven.

Berniece Gander, Master's Wife
Corvallis Grange No. 17
Corvallis, Mont.

PEANUT BUTTER QUICKIE COOKIES

2 c. graham cracker crumbs
1 c. sugar
¾ c. evaporated milk
¾ c. peanut butter

Mix all ingredients well; drop by teaspoonfuls onto greased cookie sheet. Top each with a pecan half, if desired. Bake at 350 degrees for 12 to 15 minutes or until done. Yield: 3 1/2 dozen.

Mrs. Raymond Brinkman, Home Ec. Chm.
Stillwater Grange
Covington, O.

PEANUT BUTTER COOKIES

1 c. shortening
½ tsp. salt
1 c. peanut butter
1 c. brown sugar, firmly packed
1 c. white sugar
2 well-beaten eggs
1 tbsp. milk
2 c. flour
1 tsp. soda

Combine shortening, salt and peanut butter. Add brown and white sugar gradually; cream thoroughly. Add beaten eggs and milk, mixing thoroughly. Sift flour with soda; add to creamed mixture. Blend well; drop by teaspoonfuls on greased cookie sheets. Let stand a few minutes; press cookies with fork. Bake in 325-degree oven for 15 to 20 minutes. Yield: 5 dozen cookies.

Margaret A. Miller, Master
Pleasant Hill Grange No. 737
Pleasant Hill, Cal.

PECAN CRISPIES

½ c. shortening
½ c. butter
2 ½ c. brown sugar
2 beaten eggs
2 ½ c. flour
¼ tsp. salt
½ tsp. soda
1 to 1 ½ c. chopped pecans

Cream shortening, butter and sugar; add beaten eggs. Mix well. Add flour that has been sifted with salt and soda; add nutmeats. Drop from teaspoon onto greased cookie sheet. Space about 2 inches apart. Bake at 350 degrees for 12 to 15 minutes. Yield: 6 dozen.

Mrs. Eustacie F. Kitching, Past State Dir.
Halifax Grange No. 173
Ormond Beach, Fla.

PECAN DELIGHT COOKIES

1 c. butter
½ c. sugar
1 tbsp. water
2 c. flour
1 tsp. vanilla
1 c. chopped nuts

Cream butter and sugar; blend in water. Add flour, vanilla and nuts. Drop on a greased baking sheet. Bake at 300 degrees for 30 minutes. Yield: 30-35 cookies.

Mrs. W. D. Herlong, Jr., Matron
Harmony Grange No. 590
Johnston, S.C.

PENUCHE COCONUT COOKIES

1 c. shortening
2 c. brown sugar, packed
1 tsp. vanilla
2 eggs
2 c. sifted flour
½ tsp. salt
1 tsp. soda
2 c. coconut

Cream shortening and sugar until thoroughly blended. Mix in vanilla. Add eggs, one at a time, beating well after each addition. Sift together flour, salt and soda. Add and blend thoroughly. Stir in coconut. Drop by teaspoonfuls onto a cookie sheet. Bake at 375 degrees 8 to 10 minutes. Yield: 8 dozen 2-inch cookies.

Mrs. Walter T. Price, Patron
Burnt Tree Grange No. 957
Radiant, Va.

PERSIMMON COOKIES

½ c. shortening
1 c. sugar
1 egg
2 c. sifted flour
½ tsp. soda
½ tsp. baking powder
¼ to ½ tsp. salt
½ tsp. cloves
½ tsp. nutmeg
½ tsp. cinnamon
1 c. persimmon pulp
1 c. chopped nuts
1 c. raisins or chocolate chips

Cream shortening and sugar well; add egg. Add alternately dry ingredients. Combine persimmon pulp and egg mixture; add remaining ingredients. Drop on lightly greased cookie sheet. Bake in 375 to 400-degree oven for 10 to 15 minutes. Yield: 4-5 dozen.

Angeline Stewart, Home Ec. Chm.
Los Angeles Co. Pomona Grange
Pomona, Cal.
Mrs. Martha Costell, Ceres
Quartz Hill Grange No. 697
Lancaster, Cal.

OLD-FASHIONED SUGAR COOKIES

1 c. shortening
2 c. sugar
2 eggs, separated
4 c. all-purpose flour
1 tsp. salt
1 tsp. soda
1 tbsp. lemon juice
1 c. evaporated milk
1 tsp. vanilla
1 c. chopped walnuts (opt.)
1 c. drained crushed pineapple
Cinnamon or nutmeg

Cream shortening, sugar and egg yolks in a large bowl of electric mixer until light and fluffy. Sift together flour, salt and soda. Add lemon juice to evaporated milk; add dry and liquid ingredients alternately to creamed mixture. Beat in vanilla; stir in nuts and pineapple.

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Beat egg whites until fluffy and stiff, not dry; fold into batter. Drop by tablespoons 3 inches apart on greased baking sheet. Flatten each cookie; sprinkle with a little additional sugar lightly spiced with cinnamon or nutmeg. Bake in preheated 375-degree oven for 10 or 12 minutes or until brown rimmed. Cool; store tightly covered.

Mrs. Betty Burns, Home Ec. Chm.
Florissant Grange No. 420
Florissant, Colo.

GLAZED PINEAPPLE COOKIES

2 c. flour
1 ½ tsp. baking powder
¼ tsp. soda
¼ tsp. salt
¾ c. crushed pineapple
½ c. shortening
1 c. brown sugar
1 egg
1 tsp. vanilla extract

Sift flour, baking powder, soda and salt together; set aside. Drain pineapple thoroughly; reserve pineapple syrup. Work shortening until soft. Add sugar; mix until creamy. Beat in egg, pineapple and vanilla; add flour. Drop batter from a teaspoon onto a greased baking sheet. Bake at 325 degrees for 18 to 20 minutes.

GLAZE:

2 tbsp. reserved pineapple juice
1 c. powdered sugar

Stir until smooth pineapple juice and powdered sugar. Top cookies with glaze.

Mrs. Donald Beardsley, Master
Greenford Grange
Salem, O.

PINEAPPLE COOKIES

½ c. soft shortening
1 c. plus 1 tbsp. sugar
1 egg
1 tsp. vanilla
½ c. drained, canned crushed pineapple
2 c. flour
1 tsp. baking powder
1 tsp. soda
Salt
¼ tsp. nutmeg

Mix shortening, 1 cup sugar, egg and vanilla until creamy; mix in pineapple. Sift together flour, baking powder, soda and salt; add to pineapple mixture. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheet. Sprinkle cookies with nutmeg and remaining sugar combined. Bake in 375-degree oven until done. This recipe may be doubled, if desired. Yield: 25-30 cookies.

Mrs. Margaret Balch, Gatekeeper
Morning Star Grange
Lyme, N.H.

PEG'S PINEAPPLE DROPS

1 ½ c. shortening
2 c. sugar
2 eggs
1 can crushed pineapple, undrained
4 to 4 ½ c. flour
1 tsp. soda

Cream shortening and sugar together with mixer. Add eggs; beat until well blended. Add pineapple; stir with spoon. Add flour and soda; mix well. Drop by teaspoonfuls on greased cookie sheet; bake until lightly browned in 350-degree oven 10 to 12 minutes.

Helen K. Marston, Home Ec. Chm.
Middletown Grange
Strasburg, Va.

PINEAPPLE COOKIES

⅔ c. shortening
½ c. brown sugar
½ c. white sugar
2 c. flour
1 tsp. baking powder
¼ tsp. soda
1 egg
⅔ c. crushed pineapple
½ c. nuts
1 tsp. vanilla

Cream shortening and sugars well. Sift flour with dry ingredients; add with egg and pineapple to creamed mixture. Mix well; stir in chopped nuts and vanilla. Drop by teaspoonfuls on greased cookie sheet. Bake at 375 degrees 10 to 12 minutes. Yield: 2 1/2 dozen.

Mrs. William Powell, Home Ec. Chm.
New Vernon Grange
Clarks Mills, Pa.

PINEAPPLE-RAISIN DROPS

½ c. raisins
¾ c. crushed pineapple, undrained
1 c. dark brown sugar, firmly packed
½ c. soft butter or margarine
1 egg, unbeaten
1 tsp. vanilla
2 c. sifted all-purpose flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ c. chopped walnuts (opt.)

Mix raisins and pineapple; set aside. Combine sugar, butter, egg and vanilla in mixing bowl; beat until fluffy. Stir in pineapple and raisins. Sift flour with baking powder, soda and salt; add and mix well. Stir in nuts; drop soft dough by teaspoonfuls 2 inches apart on greased baking sheet. Bake at 375 degrees for 12 to 15 minutes or until lightly browned. Yield: 3-4 dozen cookies.

Nellie Gleason, Home Ec. Chm.
Elmira Grange No. 523
Elmira, Ore.

PINEAPPLE COOKIES

1 c. butter or margarine
1 c. brown sugar
1 c. white sugar
1 ½ tsp. vanilla
2 eggs
1 No. 2 can drained pineapple
4 c. sifted flour
½ tsp. salt
1 tsp. soda
½ tsp. baking powder

Cream butter and sugars; add vanilla, eggs and pineapple. Add all dry ingredients; drop on cookie sheet by spoonfuls. Bake 12 to 15 minutes in 350-degree oven.

Hazel Omans, Home Ec. Chm.
DeRuyter Grange No. 653
DeRuyter, N.Y.

PINEAPPLE DROP COOKIES

1 ½ c. brown sugar
⅔ c. shortening
2 eggs
⅔ c. crushed pineapple
½ c. nuts
3 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
½ tsp. lemon flavoring

Cream sugar with shortening; add eggs and beat well. Add pineapple, nuts, flour, baking powder, soda, salt and flavorings. Drop from spoon on greased cookie sheet; bake 12 minutes at 400 degrees. Yield: 35 cookies.

Mrs. Fannie Palmer
Unadilla Grange No. 757
Mt. Upton, N.Y.

PRUNE COOKIES

2 c. sugar
1 c. shortening
3 eggs
1 c. cooked prunes, cut fine
3 c. sifted flour
1 tsp. soda
½ tsp. salt
½ tsp. allspice
1 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
¾ c. chopped walnuts

Combine sugar, shortening, eggs and prunes. Beat until well blended. Add sifted dry ingredients; stir in walnuts. Drop by teaspoonfuls about 2 inches apart on ungreased cookie sheet. Top each with one-fourth cooked prunes, skin-side up. Bake in 375-degree oven 12 to 14 minutes. If batter seems too stiff to drop add a little prune juice.

Martha Bouton
Greene Valley Grange 881
Mount Tremper, N.Y.

PUMPKIN COOKIES

½ c. shortening
1 ½ c. sugar
1 egg
1 c. pumpkin
½ c. drained crushed pineapple
1 c. rolled oats
1 c. chopped nuts
2 c. all-purpose flour
½ tsp. baking powder
½ tsp. soda
2 tsp. salt
1 tsp. cinnamon
¼ c. milk

In mixing bowl cream shortening and sugar together until fluffy; blend in egg. Put in pumpkin, pineapple, oats and nuts; stir thoroughly. Add the sifted dry ingredients and milk alternately; drop by spoonfuls on ungreased cookie sheet about two inches apart. Bake in 400-degree oven for 8 to 10 minutes. One cup applesauce may be substituted for milk and pineapple. Yield: 6 dozen.

Mrs. Marion Smith, Home Ec. Chm.
Salmon Grange No. 274
Salmon, Idaho

PUMPKIN COOKIES

1 c. shortening
1 c. nuts
2 ½ tsp. vanilla
4 c. flour
1 tsp. salt
2 c. sugar
1 c. raisins
2 c. pumpkin
2 tsp. baking powder
4 tsp. cinnamon

Mix all ingredients well; drop by spoonfuls on cookie sheet. Bake at 375 degrees 12 minutes or until golden brown. Chocolate drops or M & M candies may be substituted for raisins. Yield: 4 dozen.

Mrs. Helen C. Vining, Master's Wife
Rainbelt Grange No. 464
Pleasant View, Colo.

JUMBO RAISIN COOKIES

2 c. seedless raisins
1 c. water
1 c. shortening
2 c. sugar

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3 eggs
1 tsp. vanilla
4 c. flour
1 tsp. baking powder
1 tsp. soda
2 tsp. salt
¼ tsp. allspice (opt.)
1 ½ tsp. cinnamon
¼ tsp. nutmeg (opt.)
1 c. black walnuts, chopped

Cook raisins with water; simmer 5 minutes. Cool. Cream shortening, sugar, eggs and vanilla; add raisins. Sift together flour, baking powder, soda, salt, allspice, cinnamon and nutmeg. Add the walnuts and sifted ingredients to creamed mixture; mix. Drop by teaspoonfuls on greased cookie sheet. Bake 12 to 15 minutes in 375-degree oven. Yield: 5 dozen.

Mrs. Mary Matwiejow
Tyrone Grange No. 1007
Dundee, N.Y.
Mayree E. White, Home Ec. Chm.
Otter Creek Grange No. 1493
Burlington, Kan.
Mrs. Gladys Pierce, Sec.
Wadhams Grange No. 1015
Westport, N. Y.

RAISIN DROP COOKIES

2 c. raisins
1 c. water
1 c. shortening
1 c. brown sugar
1 ¼ c. white sugar
3 eggs, beaten
1 tbsp. vanilla
1 tbsp. baking powder
4 c. flour
1 tbsp. cinnamon
1 tbsp. nutmeg
1 tbsp. soda
1 tbsp. salt
1 c. chopped nuts

Boil raisins and water for 5 minutes; cool. Cream shortening and sugars; add eggs, raisins and vanilla. Add sifted dry ingredients and nuts; mix well. Drop by teaspoonfuls onto greased baking sheet. Bake at 400 degrees until done. Yield: 50 cookies.

Mrs. Millie Mosure, Master's Wife
Ewing Grange No. 2082
Logan, O.

RICH COOKIES

5 eggs
1 ½ c. sugar
½ tsp. salt
1 ½ c. flour
1 tsp. baking powder
1 tsp. vanilla

Beat eggs until thick and creamy; gradually beat in sugar, salt, flour and baking powder. Add vanilla. Drop by tablespoonfuls onto ungreased cookie sheet. Bake for about 10 minutes at 375 degrees. Yield: 3 dozen.

Mrs. Tena Vanderzee, Home Ec. Chm.
South Prairie Grange No. 808
Tillamook, Ore.

SESAME SEED COOKIES

¼ c. butter or margarine
½ c. brown or raw sugar
¼ c. whole wheat flour
½ tsp. baking powder
Pinch of salt
1 egg, well beaten
½ tsp. vanilla or almond extract
½ c. sesame seeds

Cream butter and sugar together until very fluffy. Add 1 tablespoon of the sifted dry ingredients; stir in well-beaten egg, flavoring and sesame seeds. Blend in remainder of flour. Drop by small spoonfuls, widely spaced, onto a greased and floured baking sheet or cookie pan. Bake about 8 minutes at 375 degrees.

Mrs. Modest A. Pratt, Master's Wife
Santa Barbara Pomona Grange No. 38
Lompoc, Cal.

OLD-FASHIONED SOUR CREAM COOKIES

¼ c. butter
1 ½ c. sugar
2 eggs
2 ½ c. flour
½ tsp. salt
1 tsp. soda
1 c. sour cream
1 tsp. nutmeg
1 tsp. grated lemon rind
Raisins (opt.)

Cream butter and sugar; beat eggs and add to mixture. Sift flour, salt and soda together twice; add to creamed mixture with the sour cream, nutmeg and lemon rind. Drop by tablespoonfuls onto greased sheets. Put a large raisin in the center of each cookie. Bake in a 375-degree oven for 12 to 15 minutes. Yield: 2 dozen.

Mrs. Mary Teaney, Pomona
Mellenville Grange No. 1255
Ghent, N.Y.

SOUR CREAM SOFTIES

3 c. sifted flour
1 tsp. salt
½ tsp. baking powder
½ tsp. baking soda
1 stick butter or margarine
1 ½ c. sugar
2 eggs
1 tsp. vanilla
1 c. dairy sour cream
Mixed cinnamon and sugar

(Continued on next page)

Place flour, salt, baking powder and soda into a sifter. Cream butter or margarine with sugar until well blended; beat in eggs and vanilla. Sift in flour mixture, adding alternately with sour cream and beating well to make a thick batter. Drop by rounded tablespoonfuls 4 inches apart, on greased cookie sheets; spread into 2-inch rounds. Sprinkle with cinnamon-sugar mixture. Bake at 400 degrees 12 minutes or until lightly golden around edges. Remove from cookie sheets; cool on wire racks. Yield: 3 1/2 dozen.

Mrs. Eliza B. Hawkes, Master
Dighton Rock Grange No. 314
Segreganset, Mass.

SOUR CREAM DROP COOKIES

- 1 c. seedless raisins
- 1 ½ c. sugar
- ½ c. shortening
- 2 eggs
- ⅔ c. sour cream
- 2 ½ c. sifted flour
- 1 tsp. baking powder
- ½ tsp. soda
- 1 tsp. salt
- 1 tsp. nutmeg
- 1 tsp. vanilla

Rinse and drain raisins. Cream sugar and shortening; add beaten eggs and sour cream. Beat well. Sift flour with baking powder, soda, salt and nutmeg; add sour cream mixture and mix thoroughly. Blend in vanilla and raisins. Drop by teaspoonfuls about 2 inches apart on greased baking sheet. Bake at 400 degrees about 12 minutes.

Mrs. Bertha Phillips, Master's Wife
Merchantville Grange No. 346
Campbell, N.Y.

STUFFED DATE COOKIES

- 1 lb. pitted dates
- 1 3-oz. pkg. pecan or walnut halves
- ¼ c. shortening
- ¾ c. medium brown sugar
- 1 egg
- 1 ¼ c. sifted flour
- ½ tsp. baking powder
- ½ tsp. soda
- ¼ tsp. salt
- ½ c. sour cream

Stuff dates with nuts. Cream shortening and sugar until light; beat in egg. Sift dry ingredients together; add alternately with sour cream. Stir in dates; drop onto cookie sheet. Bake at 400 degrees 8 to 10 minutes.

FROSTING:

- 4 tbsp. butter
- 1 c. powdered sugar
- 2 tbsp. boiling water
- Vanilla

Combine all ingredients; cook until light brown. Frost cookies. Yield: 60 cookies.

Mrs. Kenneth Cooper, Chaplain
Constance Grange No. 682
Minneapolis, Minn.

STONE JAR COOKIES

- 1 c. shortening
- 1 tsp. salt
- 1 tsp. vanilla
- 1 tsp. nutmeg
- 2 c. (firmly packed) brown sugar
- 2 eggs
- 3 c. sifted flour
- 1 tsp. soda
- ¼ c. milk
- 1 c. raisins or nuts

Combine shortening, salt, vanilla and nutmeg. Add brown sugar and eggs and cream well. Add flour and soda alternately with milk. Add raisins. Let stand 10 minutes. Place on cookie sheet by spoonfuls. Bake in 350-degree oven 10 to 12 minutes. Yield: 4 dozen.

Mrs. Stanley Rodgers, Master
Friendship Grange No. 1232
Greenville, Pa.

STRAWBERRY DELIGHT COOKIES

- 1 ¼ c. flour
- ¼ c. sugar
- 1 ½ tsp. baking powder
- ¼ tsp. salt
- ½ c. butter
- ⅓ c. cream cheese
- ½ c. flaked coconut
- ½ c. strawberry preserves

Sift together flour, sugar, baking powder and salt. Cut in butter and cream cheese. Blend in coconut and preserves. Drop by teaspoonfuls on cookie sheet. Bake at 350 degrees for 15 to 18 minutes. Cool and frost with the following frosting.

FROSTING:

- 1 c. sifted powdered sugar
- 1 tbsp. soft butter
- ¼ c. strawberry preserves

Blend all ingredients until smooth.

Mrs. Earl Hart, Past Home Ec. Chm.
Illinois State Grange
Caseyville, Ill.

VANILLA WAFERS

- 2 c. sifted flour
- ½ tsp. baking soda
- ¾ tsp. salt
- ⅔ c. butter or margarine
- ⅔ c. sugar
- 1 ½ tsp. vanilla
- 2 eggs

(Continued on next page)

¼ c. milk
2 tbsp. vinegar

Sift together flour, baking soda and salt. Cream together butter, sugar and vanilla thoroughly; beat in eggs. Stir in dry ingredients, milk and vinegar. Drop by teaspoonfuls onto cookie sheets. Bake in 350-degree oven 12 to 15 minutes until edges are brown. Remove from cookie sheets while warm. Yield: 5 dozen.

Photograph for this recipe on page 113.

APPLE-FILLED OATMEAL COOKIES

1 c. butter
1 c. brown sugar
2 eggs
2 c. flour
2 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves (opt.)
½ c. milk
2 c. quick-cooking oats
Apple Filling

Cream together butter and sugar; beat until fluffy. Beat in eggs. Sift together flour, baking powder, salt, cinnamon and cloves; add to creamed mixture alternately with milk. Stir in oats. Set aside about 3/4 cup of dough. Drop remaining dough from teaspoon onto greased cookie sheet. Make small depression in center of each cookie; top with Apple Filling and small amount of reserved dough. Bake at 375 degrees for 10 to 12 minutes.

APPLE FILLING:

1 c. diced apples, unpared
¼ c. raisins
¼ c. chopped pecans or walnuts
½ c. sugar
2 tbsp. water

Combine all ingredients in saucepan; cook, stirring constantly for 10 minutes or until mixture is thick and apples are tender. Cool. Yield: 3 dozen.

Mrs. Lynine Eisner, Master's Wife
Rockwood Grange No. 323
Portland, Ore.

DATE-RAISIN COOKIES

1 c. sugar
1 egg
½ c. shortening
1 tsp. vanilla
2 ½ c. flour
2 tsp. baking powder
Pinch of salt
½ c. milk

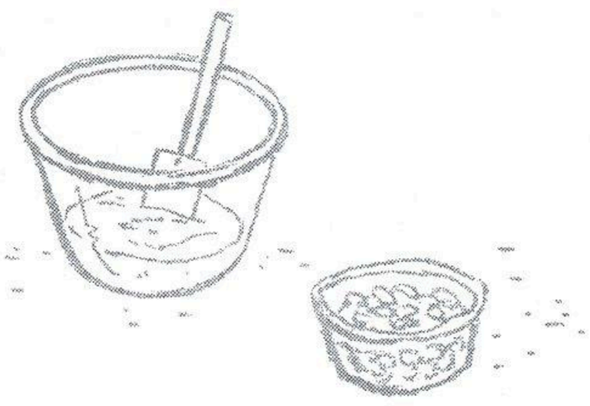
Cream sugar, egg, shortening and vanilla. Sift flour twice with baking powder and salt; add to creamed mixture. Stir in milk. Roll out on well-floured board; cut into rounds with cookie cutter. Place half the rounds on greased cookie sheet; top these with filling. Cover filled rounds with remaining rounds and press edges together. Bake at 350 degrees for 15 minutes.

DATE-RAISIN FILLING:

½ c. dates
1 c. raisins, chopped
½ c. sugar
½ c. water
1 tsp. flour
½ tsp. vanilla

Combine all ingredients and cook until thick; cool. Yield: 2 1/2 dozen.

Mrs. Geneva Randlett, Master's Wife
Capital Grange
Concord, N.H.



DATE ROLL COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening or butter
3 eggs
4 c. flour
1 tsp. soda
½ tsp. salt
1 tsp. vanilla (opt.)

Cream sugars and shortening; add beaten eggs. Add vanilla. Sift together flour, soda and salt. Add to mix and make into dough. Divide dough into two or three parts to roll. Roll out thin on board; spread with filling. Roll and refrigerate until easily sliced. Bake 9 to 12 minutes at 350 to 400 degrees.

FILLING:

1 lb. dates
½ c. sugar
½ c. water
1 c. nuts, chopped (opt.)

Cut dates into small pieces; add sugar and water. Simmer until pasty, then cool. Yield: 4 dozen cookies.

Mrs. Ruby Horrace, Master's Wife
Sunny Slope Grange No. 143
Caldwell, Idaho
Mrs. Edna L. Newcomer, Master's Wife
Leitersburg Grange No. 361
Hagerstown, Md.

DATE STAR COOKIES

½ c. white sugar
Flour, sifted
½ c. water
1 c. chopped dates
Salt
¼ tsp. grated lemon rind
¼ c. chopped walnuts
½ c. butter
1 c. firmly packed light brown sugar
1 egg
1 tsp. vanilla
1 tsp. baking powder
¼ c. buttermilk

In a saucepan mix together white sugar and 1 tablespoon flour; add water, dates, dash of salt, lemon rind and walnuts. Cook over medium heat, stirring constantly until thick. Set aside to cool to room temperature. Cream together butter and brown sugar until light and fluffy; add egg and vanilla. Beat thoroughly. Sift together 2 1/4 cups flour, baking powder and 1/2 teaspoon salt. Add alternately with buttermilk beginning and ending with dry ingredients. Chill several hours for ease in handling. On lightly floured board, roll dough to 1/8-inch thickness; cut into rounds using a 2-inch cutter. Place on buttered baking sheets; top each with 1/2 teaspoon date filling. Reroll scraps of dough and cut into small stars; place on top of date filling. Bake in preheated 350-degree oven 10-12 minutes or until lightly browned. Remove to wire racks to cool. Yield: 4-5 dozen cookies.

Mrs. Harry J. Stack, Master's Wife
Eden Grange No. 1294
Warren, O.

DELIGHTFUL DATE DROPS

2 c. chopped dates
¾ c. white sugar
¾ c. water
½ c. chopped nuts (opt.)
2 tbsp. lemon juice (opt.)
½ c. shortening
1 c. brown sugar, packed
1 egg
1 ¾ c. sifted flour
¼ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
⅓ c. milk

Combine first five ingredients in saucepan. Cook date filling till thick and set aside to cool. Cream shortening and sugar together; add egg and beat 1 minute. Sift dry ingredients together; add alternately with milk and vanilla to creamed mixture. Drop by teaspoonfuls onto greased cookie sheet. Top with 1/2 teaspoonful date mixture; cover each filled cookie with small amount of dough. Bake at 400 degrees for 12 minutes. Yield: 3 dozen.

Mrs. Dorothy M. Dickson, Master
Norwell Grange No. 410
Norwell, Mass.

PINWHEEL COOKIES

FILLING:

1 c. granulated sugar
2 ¼ c. dates, chopped
1 c. water
1 c. walnuts, chopped

Combine ingredients except nuts and boil until thickened. Add nuts. Cool before spreading on dough.

DOUGH:

1 c. shortening
2 c. brown sugar
3 eggs
4 c. flour
½ tsp. salt
½ tsp. soda

Mix ingredients; chill. Divide into three parts. Roll out until 1/4-inch thick. Spread on date filling and roll up. Refrigerate overnight. Bake in 350-degree oven for 12 to 15 minutes. Yield: 4 dozen cookies.

Mrs. Virgil Miller, Home Ec. Chm.
White Pigeon Grange No. 1345
White Pigeon, Mich.

SWIRL COOKIES

½ lb. dates, cut in pieces
½ tsp. lemon juice
⅓ c. water
White sugar
¼ c. nutmeats
½ c. butter
½ c. brown sugar
1 egg
2 c. flour
½ tsp. soda
¼ tsp. salt

Put dates, lemon juice, water and 1/4 cup white sugar in saucepan. Cook together until thick. Remove from heat and add nutmeats. Let cool. Cream butter, 1/2 cup white sugar and brown sugar together. Sift flour, soda and salt together. Add egg to mixture; cream well. Sift then add flour, soda and salt. Mix well and roll on waxed paper to 1/4-inch thickness. Spread with date mixture. Roll up like jelly roll and wrap in waxed paper. Chill. Slice 1/4-inch thick. Bake 12 minutes at 375 degrees.

Mrs. H. W. Bryson, Home Ec. Chm.
Mountville Grange No. 632
Mountville, S. C.

EASY FILLED DROPS

1 c. soft shortening
2 c. brown sugar, packed
2 to 3 eggs
½ c. sour milk, buttermilk or water

(Continued on next page)

1 tsp. vanilla
3 ½ c. sifted flour
1 tsp. soda
½ to 1 tsp. salt
⅛ tsp. cinnamon
Date Filling

Combine shortening, sugar and eggs; add milk and eggs; add milk and vanilla. Sift together flour, soda, salt and cinnamon; blend into creamed mixture. Drop by teaspoonfuls onto ungreased baking sheet; place 1/2 teaspoon filling on each cookie. Cover with 1/2 teaspoon dough. Bake at 375 to 400 degrees for 10 to 15 minutes.

DATE FILLING:

2 c. dates, chopped fine
¾ c. sugar
¾ c. water
½ c. chopped nuts

Combine first three ingredients in saucepan; cook, stirring constantly, until thick. Remove from heat; add nuts and cool.

Mrs. Edward Park, Master
Willet Grange No. 1636
Creekside, Pa.
Mrs. Florence K. Moulton, Master
Londonderry Grange No. 44
Londonderry, N.H.
Mrs. Robert White, Master's Wife
Bethany Grange
Batavia, N.Y.

FILLED DROP COOKIES

1 c. shortening
2 c. brown sugar, firmly packed
2 eggs
1 ½ tsp. soda
½ c. warm water
1 tsp. vanilla
1 tsp. salt
4 c. sifted all-purpose flour

Cream shortening and sugar; add eggs and beat well. Dissolve soda in water; add to creamed mixture. Stir in vanilla. Sift and stir salt and flour into creamed mixture. Drop dough onto greased cookie sheet; make small indention in each cookie. Fill each cookie with 1 teaspoonful filling and drop small amount of cookie dough over filling. Bake at 400 degrees for 10 minutes.

FILLING:

1 c. dates or raisins, chopped
½ c. sugar
1 c. water
2 tbsp. flour
1 tbsp. lemon juice
½ c. chopped nuts (opt.)

Combine all ingredients in saucepan. Cook until mixture thickens; cool. Yield: 3-4 dozen.

Mrs. Marilyn Harvey, Ladies Asst. Steward
Central Grange No. 121
Dover-Foxcroft, Me.

FILLED SUGAR COOKIES

1 ½ c. sugar
2 eggs
1 tbsp. milk
½ tsp. vanilla
¾ c. butter, soft
Flour
½ tsp. salt
1 tsp. baking powder
½ c. chopped seeded raisins
½ c. chopped walnuts
½ c. water

Mix together 1 cup sugar, eggs, milk, vanilla and butter. Sift together 1 1/2 cups flour, salt and baking powder. Roll dough; add additional flour if necessary. Chill about 1 hour. Cook remaining sugar, 1 teaspoon flour, raisins, walnuts and water slowly until thick. Cut out cookies to about 3 inches in diameter. Place half of cookies on cookie sheet. Fill center of cookie; cover with remaining halves. Press edges together. Bake 10 to 15 minutes at 375 degrees.
PERSONAL NOTE: I won first prize at the South Lansing Grange with this recipe.

Daisy Rounds, Pomona
South Lansing Grange No. 1341
Freeville, N. Y.

FILLED WHITE SUGAR COOKIES

1 c. shortening
2 c. sugar
2 eggs
1 c. orange juice
½ tsp. vanilla
¼ tsp. salt
3 c. flour
1 tsp. soda
½ tsp. baking powder

Cream shortening and sugar; beat in eggs. Add orange juice, vanilla and salt; mix well. Blend in flour, soda and baking powder; cover and chill for 3 hours or overnight.

FILLING:

1 ½ c. raisins or dates, ground or cut
½ c. sugar
½ c. orange juice
Dash of salt

Place raisins, sugar, orange juice and salt in saucepan; cook over medium heat, stirring constantly, until mixture thickens. Remove from heat and cool. Place cookie dough on floured board; roll to 1/4-inch thickness. Cut with 2 1/2-inch cutter. Place half of cookies on cookie sheet; spread filling on each. Cover each of filled cookies with another cookie. Press edges together; prick each with a fork. Bake 10 minutes at 425 degrees. Yield: 2 1/2 dozen.

Mrs. Burton Meacham, Comm. Serv. Chm.
Deer River Grange No. 702
Brasher Falls, N. Y.

JOHNNY APPLESEED FILLED COOKIES

½ c. soft shortening
1 c. sugar
2 eggs
2 tbsp. cream
1 tsp. vanilla
2 ½ c. sifted flour
¼ tsp. baking soda
½ tsp. salt
Thick apple butter

Mix shortening, sugar and eggs; stir in cream and vanilla. Stir flour, soda and salt together until well blended; stir into egg mixture. Chill at least 1 hour. Roll dough about 1/8-inch thick on lightly floured cloth-covered board; cut into 2 1/2-inch rounds. Place half the rounds on lightly greased baking sheet; top each with a rounded teaspoon of apple butter. Make slits in remaining rounds; place over filled rounds and press edges together. Bake 8 to 10 minutes at 400 degrees. Yield: 2 dozen.

Mrs. Rachel Torsey, Chaplain
Squam Lake Grange No. 258
Ashland, N. H.

MACAROON CREAM SLICES

2 c. confectioners' sugar, sifted
½ c. cocoa
½ c. plus 2 tbsp. margarine, softened
1 egg
¼ tsp. almond extract
1 c. chopped walnuts
12 to 14 coconut macaroons

Sift confectioners' sugar and cocoa together; gradually add to 1/2 cup margarine. Add egg and almond extract; beat until smooth and creamy. Brown walnuts in remaining margarine. Cool and add to cocoa mixture. Grease small loaf pan, lined with greased waxed paper. Split coconut macaroons; place layer in bottom of pan. Spread fourth of cocoa mixture on top. Repeat process four times. Chill for several hours. To serve remove from pan and cut in small slices. Yield: 8-10 servings.

Mrs. Hazel Laterro, Master's Wife
Williamsburg Grange No. 1999
Batavia, O.

MOTHER'S DOUBLE-DECKERS

¾ c. shortening
¾ c. sugar
1 egg
1 c. molasses
4 c. flour
1 tsp. salt
1 tsp. soda
2 tsp. ginger

Combine shortening, sugar, egg and molasses; beat until light. Sift dry ingredients; gradually add to creamed mixture. Roll thin; cut half of dough with cookie cutter and remaining half with doughnut cutter. Bake at 350 degrees 10 to 12 minutes. Frost round cookie with filling; put doughnut shaped cookie on top of round cookie and press together lightly.

FILLING:

1 tbsp. shortening
2 c. sifted frosting sugar
Pinch of salt
¼ tsp. ginger
2 tbsp. boiling water

Combine shortening, 1/2 cup sugar, salt and ginger. Beat in 1 tablespoon water. Add remaining sugar alternately with remaining water. If needed, more boiling water may be added; filling should be thin.

Mrs. Audrey B. Beede, Home Ec. Chm.
Sedgwick Grange No. 244
Sedgwick, Me.

RAISIN-FILLED COOKIES

1 c. sugar
½ c. butter
1 egg
4 tbsp. milk
1 tsp. vanilla
2 c. flour
¾ tsp. soda
1 ½ tsp. cream of tartar

Blend sugar and butter together; stir in unbeaten egg, milk and vanilla. Sift together flour, soda and cream of tartar; sift into creamed mixture. Add enough flour to roll very thin; cut. Place on baking sheet; add filling and place a second cookie on top, pressing edges tight. Cut small hole in top. Bake at 375 degrees until done.

FILLING:

1 c. chopped raisins
½ c. sugar
1 tbsp. flour
1 c. boiling water
Vinegar or lemon juice to taste

Stir first 4 ingredients together; cook until thickened. Add vinegar; cool.

Margaret L. Cushman
Mt. Etna Grange No. 147
North Baldwin, Me.

STARLIGHT MINT SURPRISE COOKIES

3 c. sifted all-purpose flour
1 tsp. soda
½ tsp. salt
1 c. butter (half shortening may be used)
1 c. sugar
½ c. firmly packed brown sugar
2 eggs, unbeaten
1 to 2 tbsp. water

(Continued on next page)

1 tsp. vanilla
1 9-oz. pkg. chocolate mint wafers

Sift together flour, soda and salt. Cream butter, sugar and brown sugar. Blend in eggs, water and vanilla; beat well. Add dry ingredients. Mix thoroughly. Cover and refrigerate at least 2 hours. Enclose each wafer in about 1 tablespoon of chilled dough. Place on greased baking sheet about 2 inches apart; top each cookie with a walnut half, if desired. Bake in 375-degree oven 10 to 12 minutes. Yield: 4 1/2 dozen cookies.

Elizabeth Beroff
Sharon Grange No. 1564
Sharon Springs, N. Y.
Mrs. W. Frank Silver, Sec.
Central Grange No. 61
Bear, Del.

TIPPERARY COOKIES

½ c. shortening
1 c. sugar
1 egg
3 c. flour
3 tsp. baking powder
½ tsp. salt
1 c. milk
1 tsp. vanilla

Cream shortening; add sugar and beaten egg. Add dry ingredients alternately with milk to creamed mixture.

FILLING:

1 c. sugar
2 tbsp. flour
1 c. chopped figs, dates, or raisins
1 c. water
2 tbsp. lemon juice
Nuts (opt.)

Combine all ingredients in saucepan; cook until thick. Remove from heat; cool. Roll dough very thin and cut; place one-half cut rounds on cookie sheet. Place small amount of filling on each cookie; cover each filled cookie with remaining rounds. Wet edges and press together. Bake at 375 degrees for 10 to 15 minutes. Yield: 40 cookies.

Mrs. Susan Dodge, Home Ec. Chm.
Lyman Grange No. 237
Littleton, N.H.

WHOOPIE PIES

2 eggs
⅔ c. margarine
1 ¼ c. sugar
1 c. milk
2 ½ c. flour
½ c. cocoa
3 tsp. baking powder
½ tsp. salt

Cream eggs, margarine and sugar. Add milk, flour, cocoa, baking powder and salt; beat until smooth. Drop on cookie sheet; bake at 350 degrees for 10 to 15 minutes. Place filling between two cookies.

FILLING:

3 tbsp. flour
½ c. milk
1 c. sugar
10 tbsp. shortening
1 tsp. vanilla

Cook flour and milk, stirring constantly until thick; cool. Add sugar, shortening and vanilla; beat until fluffy. Yield: 18 cookies.

Laura C. Sullivan, Master
Winchendon Grange
Winchendon, Mass.

WHOOPIE PIES

⅓ c. shortening
1 c. sugar
1 egg
1 c. milk
1 ½ tsp. vanilla
2 c. flour
1 ¼ tsp. soda
½ tsp. salt
5 heaping tbsp. cocoa

Mix shortening, sugar, egg, milk and vanilla; sift flour, soda, salt and cocoa and add to creamed mixture. Drop by teaspoonfuls onto cookie sheet; bake at 375 degrees for 10 minutes. Cool.

FILLING:

¾ c. shortening
¼ jar marshmallow creme
2 tsp. vanilla
¾ c. confectioners' sugar

Combine shortening and marshmallow creme. Blend in vanilla and sugar; beat until fluffy. Place filling between two cookies.

Arline M. Allen, Master
Silver Mt. Grange No. 196
Lempster, N. H.

BUTTERSCOTCH DROPS

2 6-oz. pkg. butterscotch morsels
1 lb. salted peanuts
1 5-oz. can chow mein noodles

Melt butterscotch morsels and stir until smooth. Mix other ingredients into the melted morsels; drop on waxed paper by tablespoonfuls. Cool. Serve as cookies or candies. Yield: 24 candies.

Mrs. Dorothy M. Woolf, Master's Wife
Washington Grange No. 117
Asbury, N. J.
Dorothy L. Coons, Master
Covington Boro Grange No. 1016
Covington, Pa.

BAKELESS BUTTERSCOTCH COOKIES

2 c. light brown sugar
½ c. white sugar
½ c. butter
7 tbsp. milk
3 c. rolled oats
½ c. shredded coconut
⅔ tsp. vanilla

Mix sugars, butter and milk in a 2-quart saucepan. Boil at least full 2 minutes or to 224 degrees on candy thermometer. Stir frequently to prevent burning. Remove from heat. Add rolled oats, coconut and vanilla. Mix well. Drop immediately by teaspoonfuls on waxed paper on cookie sheet. Work quickly. Let cool until firm.

Mrs. Kenneth Miller, Pomona
Newark Grange No. 366
Newark, N.Y.

INSTANT NO-BAKES

2 c. white sugar
¾ c. shortening
1 6-oz. can evaporated milk
1 4-oz. box instant lemon pudding mix
3 ½ c. quick rolled oats
1 6-oz. pkg. butterscotch morsels
½ c. chopped nuts (opt.)

Combine sugar, shortening and milk; bring to boil. Remove from heat; add pudding mix. Cool to lukewarm; add oats, morsels and nuts. Drop on waxed paper by teaspoonfuls. Yield: 3 dozen cookies.

Mrs. Milo Foster, Home Ec. Chm.
Rundell's Grange No. 871
Conneautville, Pa.

CANADIAN BARS

½ c. butter
¼ c. sugar
5 tbsp. cocoa
1 tsp. vanilla
1 egg
2 c. graham cracker crumbs
¼ c. nuts, finely chopped
1 c. coconut

Cream butter, sugar, cocoa, vanilla and egg together. Add crumbs, nuts and coconut. Pack in 8 x 13-inch pan and refrigerate.

FILLING:

Butter
3 tbsp. milk
3 tsp. vanilla
2 c. confectioners' sugar
3 squares chocolate

Make a filling of 1/4 cup butter, milk and vanilla. Blend with confectioners' sugar. Spread on first mixture; let set. Melt chocolate and 1 tablespoon butter; spread on top. Let set. Cut into convenient squares and serve.

Mrs. Lloyd Stapleton, Pomona
Mount Holly Grange No. 513
Cuttingsville, Vt.

CHOCOLATE SURPRISE

¾ c. butter or margarine
¼ c. sugar
5 tbsp. dry cocoa
1 egg, slightly beaten
1 tsp. vanilla
2 c. fine graham cracker crumbs
1 c. flaked coconut
1 c. finely chopped walnuts
2 c. powdered sugar
3 ½ tbsp. vanilla flavor instant pudding
3 tbsp. milk
4 sq. semisweet chocolate

Melt 1/2 cup butter in saucepan. Stir in sugar, cocoa, egg and vanilla. Cook, stirring constantly, until thick and custard-like; remove from heat. Pour over cracker crumbs, coconut and walnuts in medium-size bowl; stir until well-mixed. Pat firmly and evenly into bottom of 9 x 9 x 2-inch baking pan. Blend powdered sugar with 3 tablespoons remaining butter in a medium-size bowl; beat in pudding mix and milk until thick and smooth. Spread over crumb layer. Let stand about 20 minutes to set. Melt chocolate with remaining butter over warm heat; spread over filling. Chill several hours. Cut into 36 small squares.

Verda C. Horn, Home Ec. Chm.
Buffalo Grange No. 531
Mann's Choice, Pa.

DATE BALLS

¼ lb. butter or margarine
1 well-beaten egg
1 c. white sugar
1 8-oz. pkg. dates
2 c. Rice Krispies
½ c. chopped black walnuts

Cook butter, egg, sugar and chopped dates over medium heat for 7 minutes until mixture is well blended; add Rice Krispies and chopped walnuts. Cool; roll into small balls. Roll in powdered sugar or toasted coconut, if desired. Yield: 2 dozen.

Mrs. Gerald H. Houseworth, Jr. Deputy Master
Marion Co. Pomona Grange No. 14
Waldo, O.

DATE-COCONUT PUFFS

1 c. chopped dates
¼ c. butter
1 egg
1 c. sugar

(Continued on next page)

1 c. Rice Krispies
½ c. chopped nuts
Coconut

Combine dates, butter, egg and sugar; bring to a boil. Remove from heat; stir to cool. Add Rice Krispies and nuts. Butter hands; roll mixture into balls, then in coconut.

Margaret M. Kerns, Home Ec. Chm.
West Finley Grange No. 2026
West Alexander, Pa.

DATE LOG COOKIES

4 tbsp. butter
1 c. sugar
1 c. chopped dates
2 eggs, beaten
1 c. nuts
2 c. Rice Krispies
Coconut

Mix butter, sugar, dates and eggs; boil 4 or 5 minutes. Let cool; add nuts and Rice Krispies. Shape in logs and roll in coconut. Yield: 18 logs.

Mrs. Icalea Rodgers, Lady Asst. Steward
Stotesbury Grange No. 2229
Stotesbury, Mo.

SKILLET COOKIES

2 tsp. butter
1 c. sugar
Pinch salt
2 eggs, beaten
1 c. chopped dates
3 c. Rice Krispies
½ c. chopped nuts
Confectioners' sugar
Coconut

Melt butter in skillet; add sugar, salt, eggs and dates. Cook over moderate heat; stir continuously after mixture starts to boil, about 5 minutes or until mixture rolls from pan. Remove from heat and add Rice Krispies and nuts. Put on cookie sheet until cool enough to handle. Form into two rolls; roll in confectioners' sugar and coconut. Cool and slice.

Eloise Jordan, Master's Wife
Williamsport Grange No. 1815
Mt. Gilead, O.

SKILLET COOKIES

1 stick or ¼ c. oleo
1 c. dates, cut up
2 eggs
1 c. sugar
¼ tsp. salt
1 tsp. vanilla
½ c. walnuts, cut up
3 c. Rice Krispies
Shredded coconut

Melt oleo in skillet; add dates. In a bowl, beat eggs; add sugar, salt and vanilla. Pour over dates and oleo; cook for 3 minutes. Add nuts. Remove from heat and pour over Rice Krispies; mix well. Drop by teaspoonfuls onto coconut and form into balls. Yield: 36 cookies.

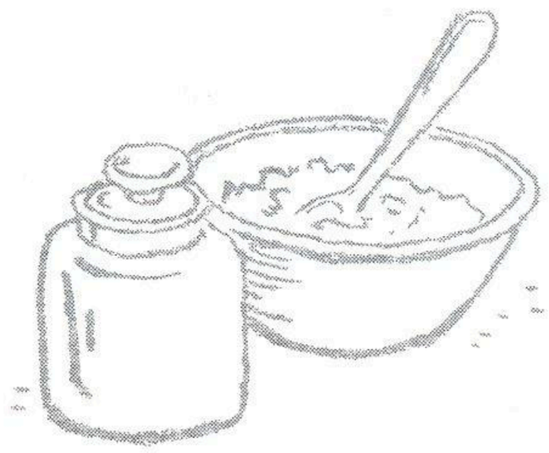
Mrs. Orville Blose, Home Ec. Chm.
Dayton Subordinate Grange No. 1819
Dayton, Pa.

NO-BAKE COOKIES

½ c. butter or margarine
1 c. sugar
1 egg, beaten
1 c. dates, cut in 3 pieces
2 c. Rice Krispies
½ c. chopped nuts
½ tsp. vanilla
Dash of salt
Coconut

In a saucepan, cook butter, sugar, egg and dates for 5 minutes, stirring constantly. Cool to lukewarm; add to the Rice Krispies, nuts, vanilla and salt. Mix well; form into balls about the size of walnuts. Roll in coconut.

Agnes McManuis, Treas.
Wakefield Grange No. 293
Wakefield, Mass.



REFRIGERATOR COOKIES

28 graham crackers, rolled fine
1 c. chopped dates
1 c. chopped nuts
½ pkg. small marshmallows
1 can sweetened condensed milk
Shredded coconut

Mix all ingredients and form in small balls. Mixture will be sticky. Roll balls in shredded coconut. Refrigerate overnight. Yield: 4-5 dozen cookies.

Mrs. Dale Stoller, Home Ec. Chm.
Desert Grange No. 446
Rupert, Idaho

GRAHAM CRACKER BARS

Graham crackers
1 cube butter
½ c. milk
1 c. sugar
1 egg
1 c. coconut
1 c. nuts

Line 11 x 15-inch pan with graham crackers. Cook next four ingredients until thick. Add coconut and nuts. Add another layer of crackers.

FROSTING:

1 c. butter
2 c. powdered sugar
1 tsp. vanilla

Mix ingredients to spreading consistency. Spread over top of crackers.

Mrs. Fred Steinbeck
Blue Mountain Grange No. 345
La Grande, Ore.

GRAHAM CRACKER DREAM SQUARES

Graham crackers
1 c. butter
1 c. sugar
⅓ c. milk
1 egg, lightly beaten
1 c. fine coconut
1 c. chopped nuts
1 c. cracker crumbs

Place a layer of whole crackers in the bottom of a 9 x 13-inch pan. Cook and stir constantly the next four ingredients. When mixture comes to a boil, add remaining ingredients and remove from heat. Pour over crackers in pan. Place in refrigerator for 1 hour or more. Place a layer of whole crackers on top of filling.

FROSTING:

1 c. butter
2 c. powdered sugar
Cream

Combine butter and sugar; add enough cream to have spreading consistency. Spread over crackers. Cut in small pieces. Yield: 32 bars.

Mrs. Edna Hakkinen, Home Ec. Chm.
Holcomb Outlook Grange No. 833
Oregon City, Ore.

MARSHMALLOW BARS

2 eggs
⅔ c. butter
1 c. sugar
1 tsp. vanilla
2 ⅔ c. graham cracker crumbs
2 ½ c. miniature marshmallows
1 c. chopped nuts

Combine the first three ingredients and cook in the top of a double boiler for 30 minutes. Cool and add the vanilla. Combine crumbs, marshmallows and nuts. Add partially cooled mixture to the dry ingredients. Mix well. Pack into a buttered 8 x 8 x 2-inch pan and chill in the refrigerator. Cut and store in airtight jar in a cool place. Yield: 16 bars.

L. Ethelyn Round, Home Ec. Chm.
Ammadamast Grange No. 379
Enfield, Me.

NO-BAKE CHOCOLATE COOKIES

2 c. sugar
½ c. milk
1 stick butter or margarine
3 tbsp. cocoa
1 tsp. salt
3 c. quick-cooking rolled oats
1 tsp. vanilla
1 c. coconut

Put sugar, milk, butter, cocoa and salt in large saucepan; bring to a boil. Remove from heat; stir in oats, vanilla and coconut. Drop from teaspoonfuls onto waxed paper to cool. Yield: 48 cookies.

Mrs. Dora French, Home Ec. Chm.
Thousand Island Grange No. 593
Clayton, N.Y.

NO-BAKE CHOCOLATE COOKIES

2 c. white sugar
½ c. cocoa
½ c. shortening
½ c. milk
1 tsp. vanilla
½ tsp. salt
3 c. quick-cooking oats
1 c. nuts (opt.)

Cook together first six ingredients over medium heat, stirring occasionally, until mixture reaches soft ball stage. Remove from heat; stir in oats and nuts. Drop by spoonfuls on waxed paper and cool.

Bonnie Maynard, Ceres
Buffalo Valley Grange
Arcade, N.Y.

NO-BAKE COOKIES

2 c. sugar
½ c. butter
½ c. milk
3 c. oatmeal
1 tsp. soda
6 tbsp. cocoa or 1 pkg. chocolate chips
½ c. coconut
½ c. nuts

In saucepan mix together sugar, butter and milk. Bring mixture to a boil; add remaining ingre-

(Continued on next page)

dients. Drop from a teaspoon onto waxed paper and cool. Yield: 2 dozen.

Helen Butcheldeo, Exec. Com.
Oak Hill Grange No. 212
Attleboro, Mass.

NO-BAKE FUDGIES

3 c. uncooked oats
1 c. chopped coconut
1 c. chopped walnuts
½ c. cocoa
½ c. evaporated milk
½ c. margarine or butter
1 c. brown sugar
1 c. granulated sugar
½ tsp. vanilla

Mix together oats, coconut and nuts. Combine cocoa, evaporated milk, butter and sugars in saucepan. Cook over medium heat to full boil; boil 1 minute, stirring constantly. Remove from heat; add vanilla. Pour over cereal mixture; blend well. Drop onto waxed paper. If mixture becomes stiff, heat slightly to soften. Let cookies stand until firm. Yield: 4 dozen cookies.

Mrs. Edna Nelson, Lady Asst.
Eagle Creek Grange No. 297
Eagle Creek, Ore.

CHOCOLATE-PEANUT COOKIES

2 c. granulated sugar
½ c. milk
1 stick butter
3 to 4 tbsp. cocoa
3 c. quick oatmeal
½ c. peanut butter

Put first four ingredients in 1-quart saucepan. Bring to a boil for 2 to 5 minutes, stirring constantly. Remove from heat; fold in oatmeal and peanut butter quickly or mixture will harden. Drop by 1/2 teaspoonfuls onto waxed paper. Let cool. May add nuts or use crunchy peanut butter. May use one 6-ounce package butterscotch morsels instead of cocoa.

Beulah H. Rodway, Ceres
Bethesda Grange No. 64
Dover, Del.
Shirley Keyes
Millview Grange No. 141
Anaconda, Mont.
Mrs. Eleanor L. Peterson, Master's Wife
Tuscarora Grange No. 774
Honey Grove, Pa.

BAKELESS COOKIES

2 c. sugar
½ c. butter
½ c. milk
⅔ c. chunk peanut butter
3 c. quick oats
½ tbsp. vanilla

Melt butter in saucepan; add milk and sugar. Boil 3 minutes; remove from heat. Add peanut butter, oats and vanilla; beat. Drop on waxed paper by teaspoonfuls. Yield: 3 dozen cookies.

Mrs. Joe Houser, Master
Home Grange No. 1782
Home, Pa.

CHOCOLATE-OATMEAL COOKIES

2 c. sugar
½ c. milk
½ c. cocoa
1 tsp. vanilla
½ tsp. salt
3 c. quick-cooking oatmeal, uncooked
3 tbsp. butter or ½ c. peanut butter

Boil hard for 1 minute the first five ingredients. Add remaining ingredients. Mix together and drop by spoonfuls onto waxed paper or put in cake pan and cut when cold. Yield: 50 servings.

Clarissa Wing, Chaplain
Hinsdale Grange No. 843
Hinsdale, N.Y.

COOKIES

2 c. sugar
4 tbsp. cocoa
½ c. milk
½ c. Crisco
½ c. peanut butter
3 c. quick rolled oats
1 tbsp. vanilla

Boil the sugar, cocoa, milk and Crisco 1 minute; remove from heat. Add the peanut butter, rolled oats and vanilla; stir well until mixture thickens. Drop on waxed paper; let set until cool.

Mrs. Mae Lisherness
Aurora Grange
Strong, Me.

CORNFLAKE COOKIES

1 6-oz. pkg. semisweet chocolate morsels
2 tbsp. peanut butter
3 c. cornflakes

Place chocolate morsels and peanut butter in top of double boiler on low heat and cream together. Stir in cornflakes until they are covered with other mixture. Drop by teaspoonfuls on cookie sheet and chill. Keep cool until served.

Mrs. John M. Benedik, Home Ec. Chm.
Stanton Grange No. 148
Flemington, N.J.

CORNFLAKE CHEWS

1 ½ c. sugar
¼ tsp. salt
¾ c. corn syrup
¼ c. butter
¾ c. water
2 tsp. vanilla
½ c. chunky peanut butter
9 c. cornflakes, Rice Chex or Cheerios

Combine sugar, salt, corn syrup, butter and water; bring to a boil. Reduce to medium heat; Cook to soft ball stage. Do not over cook. Remove from heat; stir in vanilla and peanut butter. Pour over cereal in large buttered bowl or pan; toss with fork to completely cover cereal. Either drop in clusters on buttered cookie sheet or pour on sheet and cut into squares. Yield: 30 pieces.

Betty Losh, Home Ec. Chm.
Summit Grange No. 432
Blodgett, Ore.

FUDGIES

1 c. milk
½ lb. butter
4 c. sugar
1 tsp. vanilla
6 to 7 ½ tbsp. cocoa
5 ½ to 6 c. minute oats
1 c. peanut butter

Mix together first five ingredients. Bring to a boil and boil 1 minute. Remove from heat and add oats and peanut butter. Stir until well mixed. Drop from teaspoon on waxed paper. Cool until firm. May use crunchy peanut butter.

Ruth W. Smith, Ceres
Winslow Grange No. 320
Waterville, Me.
Mrs. Henry H. Barnhart, Ceres
Hancock Grange No. 402
Hancock, Md.

NO-BAKE COOKIES

2 c. sugar
¼ c. cocoa
½ c. milk
¼ lb. oleo
Pinch of salt
1 tsp. vanilla
½ c. crunchy peanut butter
2 c. quick oats
1 c. coconut

Combine sugar, cocoa, milk and oleo. Boil 1 minute. Remove from heat; add rest of ingredients. Drop by spoonfuls on waxed paper. Yield: 3-4 dozen.

Maxine A. Buttram, Jr. Matron
Hayes Grange No. 1490
Meriden, Kan.

NO-BAKE MAPLE WALNUT COOKIES

½ c. butter or margarine
2 c. white sugar
1 c. brown sugar
½ c. milk
1 c. marshmallow creme
½ c. peanut butter
½ c. black walnuts
1 tsp. maple flavoring
3 c. instant oat flakes

Mix first four ingredients; boil 2 minutes. Add remaining ingredients; drop by spoonfuls onto waxed paper. Let stand to harden. Yield: 2 1/2 dozen.

Mrs. Lila Roberts, Home Ec. Chm.
Valley Grange No. 1319
Columbia Cross Roads, Pa.

PEANUT BUTTER COOKIES

1 c. white sugar
1 c. white syrup
1 ½ c. peanut butter
6 c. cornflakes, Cheerios or Rice Krispies
1 ½ tsp. vanilla
Sprinkle of salt

Heat sugar and syrup until sugar dissolves. Blend peanut butter and cornflakes into hot syrup. Add vanilla and salt. Drop by spoonfuls onto waxed paper and let cool.

Cleo Tipton, Home Ec. Chm.
Pioneer Grange No. 116
Newkirk, Okla.

QUICK CANDY COOKIES

2 c. sugar
½ c. milk
¼ lb. butter
3 c. quick rolled oats
3 tsp. cocoa
¾ c. peanut butter
1 tsp. vanilla

Boil first three ingredients 1 minute; add remaining ingredients. Drop by teaspoonfuls onto waxed paper.

Mrs. Vernon Ridgely, Gatekeeper
Lyon Grange
Williamstown, Mo.

TV SNACKS

2 c. sugar
½ c. butter
¼ c. cocoa
½ c. milk
1 tsp. vanilla

(Continued on next page)

2 tbsp. peanut butter
¾ c. coconut
¼ c. nuts
3 c. oatmeal

Cook first four ingredients to a rolling boil; boil 30 seconds. Remove from heat; add vanilla, peanut butter, coconut and 1/4 cup nuts. Pour over oatmeal; stir well. Drop by teaspoons on waxed paper; cool.

Ethel Adams, Master
Wantage Grange No. 78
Sussex, N.J.

UNBAKED OAT COOKIES

1 c. sugar
⅛ tsp. salt
¼ c. milk
¼ c. butter or margarine
2 tbsp. peanut butter
1 c. uncooked quick oats
1 tsp. vanilla extract

Put sugar, salt, milk, butter and peanut butter in saucepan. Bring to a rolling boil. Reduce heat to low and cook 3 minutes, stirring often. Stir in oatmeal and extract. Beat until thickened; cool. Drop by teaspoonfuls on waxed paper; chill well. Yield: 2 dozen cookies.

Mrs. Wilma Damon, Master
Hinckley Grange No. 1347
Hinckley, O.

UNCOOKED COOKIES

½ c. shortening or oleo
½ c. milk
2 c. sugar
3 c. uncooked rolled oats
½ tsp. vanilla
½ tsp. salt
3 tbsp. peanut butter
3 tbsp. marshmallow creme

Place first three ingredients in saucepan; put over low heat until mixture starts to bubble. Add remaining ingredients and mix thoroughly. Drop by teaspoonfuls on waxed paper or cookie sheet. For chocolate candy, use 6 tablespoons cocoa instead of the peanut butter and marshmallow. For maple candy, use 3 cups Maypo, uncooked, instead of the rolled oats, peanut butter and marshmallow. Yield: 50 pieces.

Mrs. Lillian R. Belden, Master
Sheepscot Lake Grange No. 455
Palermo, Me.

PUFFED RICE COOKIES

1 c. molasses
1 c. sugar
2 tbsp. vinegar
2 tbsp. butter
⅔ pkg. puffed rice

Using a large kettle, boil molasses, sugar and vinegar until it snaps when tested in cold water. Stir continuously. Remove from heat. Quickly add butter and puffed rice, mixing well. Pour into buttered pan or cookie sheet, spreading the mixture out to about 1-inch thickness. Let cool and then break into serving pieces.

Mrs. Marjorie D. Holbrook, Master
Kingwood Grange No. 106
Rosemont, N.J.

SHOESTRING POTATO CHIP COOKIES

2 pkg. chocolate chips
2 pkg. butterscotch chips
1 lge. can shoestring potatoes
1 c. Spanish salted peanuts

Melt the chips in a double boiler. Stir in shoestring potatoes and peanuts; drop on a waxed paper until cold and well set. Yield: 4 dozen cookies.

Mrs. Mary Severtson
Lansing Grange No. 649
Austin, Minn.

UNCOOKED BROWNIES

Butter
¼ to ⅓ c. sugar
⅓ c. cocoa
1 tsp. vanilla
1 egg, slightly beaten
2 c. graham cracker crumbs
¾ to 1 c. shredded coconut
½ c. chopped nuts (opt.)
2 tbsp. instant vanilla pudding
3 tbsp. milk
2 c. icing sugar, sifted
3 to 4 oz. semisweet chocolate or chocolate chips

Melt 1/2 cup butter in a saucepan; blend in sugar. Add cocoa, vanilla, egg, cracker crumbs, coconut and walnuts. Press into a 9 x 9 or 9 x 13-inch pan. Chill, if desired. Cream 1/4 cup butter; blend in instant pudding. Add milk and icing sugar. Spread over the crumb mixture and chill about 1 hour. Melt chocolate and 1 tablespoon butter. Spread over chilled mixture and chill. Yield: 24 squares.

Mrs. Marjorie A. Clark, Lecturer
Clarenceville Grange No. 10
Clarenceville, Quebec, Canada
Mrs. Bob Wilson
Upper Bay Grange No. 2229
Delhi, Ia.
Mrs. Robert Buckles, Home Ec. Chm.
Mariposa Grange No. 2167
Laurel, Ia.
Dorothy J. Eyers, Home Ec. Chm.
Fruitdale Grange No. 379
Grants Pass, Ore.

RAISIN SKILLET COOKIES

1 c. shortening
1 c. sugar
1 egg
3 ½ c. flour
1 ½ tsp. baking powder
1 tsp. salt
½ tsp. soda
1 tsp. nutmeg
½ c. milk
1 ¼ c. seedless raisins or 1 tsp. grated lemon rind
Confectioners' sugar (opt.)

Cream shortening and sugar; blend in egg. Sift together flour with remaining dry ingredients; add to sugar mixture. Mix in milk and raisins. Blend in additional flour if dough is sticky. Roll dough as thin as possible; cut into small rounds. Heat skillet over very low heat; use just enough butter or oleo on skillet to prevent sticking. Fry rounds slowly until top puffs and bottom browns slightly. Turn and cook until other side is browned. Sprinkle with powdered sugar, if desired.

Mrs. Jean Sauer, Master's Wife
West Monroe Grange No. 735
West Monroe, N.Y.

BASIC COOKIE RECIPE

1 lb. margarine
4 eggs
2 c. brown sugar
1 c. white sugar
5 to 7 c. flour
2 tsp. soda
1 tbsp. spices or flavoring

Mix first six ingredients together. Divide dough into two bowls. Add spices. Form into rolls; place in refrigerator until chilled. Remove; slice. Place on cookie sheet. Bake at 375 degrees about 10 minutes.

Thelma Harris, Pomona
Hebron Grange No. 845
Cottage Grove, Ore.

BUTTERSCOTCH COOKIES

1 c. butter or shortening
2 c. brown sugar
2 eggs
3 ½ c. all-purpose flour
2 tsp. baking powder
2 tsp. vanilla

Cream butter and add sugar gradually. Add eggs, one at a time; beat well. Sift flour and baking powder together; add to mixture. Add vanilla. Put mixture on waxed paper; make into a roll. Place in refrigerator to chill. When chilled, cut in 1/4-inch slices. Place on ungreased cookie sheet. Bake 8 to 10 minutes in 350-degree oven.

Mrs. Julia McCune, Home Ec. Chm.
New London Grange
Grand Valley, Pa.

BUTTERSCOTCH COOKIES

1 tsp. soda
3 c. flour
1 tsp. cream of tartar
¼ tsp. salt
2 c. brown sugar
½ c. lard or butter
2 eggs
1 tsp. vanilla
1 c. nuts

Dissolve soda in 2 tablespoons hot water. Sift flour with cream of tartar and salt. Cream sugar, lard and eggs. Add hot water to creamed mixture alternately with flour. Add vanilla and nuts. Form into long round rolls. Chill. Slice and bake in 350-degree oven until browned. Yield: 3 dozen cookies.

Elenora Westrick, Sec.
Auburn Community Grange
Auburn, Ind.

BUTTERSCOTCH REFRIGERATOR COOKIES

½ c. butter or margarine
1 c. light brown sugar
1 egg, slightly beaten
½ tsp. vanilla extract
2 c. sifted flour
½ tsp. cream of tartar
½ tsp. baking soda
½ c. broken nutmeats

Cream butter; add sugar gradually and continue creaming. Add egg and vanilla; blend well. Sift together dry ingredients and stir into creamed mixture. Stir in nutmeats. Form dough into rolls 1 1/2 inches in diameter and wrap in waxed paper. Chill in refrigerator until ready to bake. Slice in thin slices; place on cookie sheet. Bake in preheated 400 to 425-degree oven 8 to 12 minutes. Yield: 4 dozen cookies.

Mrs. Ruth Farmery, Home Ec. Chm.
Savan Grange No. 1786
Rochester Mills, Pa.

CARAMEL ICEBOX COOKIES

1 c. brown sugar
¼ c. melted butter
1 egg
1 ¾ c. flour
¾ tsp. soda
1 tsp. baking powder

Mix all ingredients together; wrap in waxed paper. Place in bread pan in refrigerator for two days. Slice when hard; bake at 400 degrees until done. Add raisins and nuts, if desired. Yield: 4 dozen cookies.

Barbara Greenough, Home Ec. Chm.
Boyden Grange No. 157
North Walpole, N.H.

CARAWAY COOKIES

1 tsp. soda
1 c. sour cream
1 c. butter
2 c. sugar
2 eggs, beaten slightly
½ tsp. salt
4 c. flour (about)
1 tsp. caraway seed

Dissolve soda in sour cream. Cream butter and sugar; add eggs, sour cream and salt. Sift flour and add gradually. The less flour used, the more tender the cookie. Add caraway seed and chill. Roll to 1/8-inch thickness. Bake on sheet in 375-degree oven about 8 minutes. Yield: 8 dozen cookies.

Mrs. Daisy Lepper, Master
Waterbury Grange No. 237
Waterbury Center, Vt.

CHINESE WEDDING COOKIES

1 ¾ c. margarine
Confectioners' sugar
1 ¾ c. plus 2 tbsp. flour
1 tsp. vanilla extract
Pinch of salt
1 c. pecans, finely ground

Mix thoroughly margarine, 1/2 cup sugar, flour, vanilla and salt. Add nuts. Chill slightly. Form into small balls, then flatten each to 1 1/2 inches in diameter. Bake in 350 degree oven for 20 minutes. Do not brown the tops. While warm, roll in confectioners' sugar.

Maudelle H. Finley, Sec.
Mountville Grange No. 632
Mountville, S.C.

LAZY DAISY COOKIES

½ c. sugar
½ c. margarine
1 egg
1 tbsp. lemon juice
1 ¾ c. flour
1 ¾ tsp. baking powder
½ tsp. salt
Chocolate chips or walnut pieces

Cream sugar and margarine; add egg and lemon juice. Blend well. Add dry ingredients. Chill about 2 hours. Roll dough into 1-inch balls; snip top four ways with scissors. Center with chocolate chips. Bake at 375 degrees for 12 minutes. Yield: 45 cookies.

Lucy Love, Home Ec. Chm.
Keating Grange No. 823
Keating, Ore.

CHOCOLATE CHIP COOKIES

1 c. butter or margarine
1 c. white sugar
½ c. brown sugar
2 well-beaten eggs
2 c. plus 4 tbsp. flour
1 tsp. soda
1 tsp. salt
1 c. chocolate chips
1 tsp. vanilla

Cream butter with sugars. Add eggs; blend well. Sift dry ingredients; gradually add to creamed mixture. Blend well. Add chocolate chips and vanilla. Drop dough onto greased cookie sheet from spoon or divide into rolls; wrap in waxed paper. Chill; slice and bake at 375 degrees until light golden brown. Dough freezes well. Yield: 5 dozen cookies.

Mrs. Mae E. Hoffman, Master's Wife
Colfax Grange No. 680
Bad Axe, Mich.

COCOA-NUT COOKIES

1 c. butter or shortening
2 c. brown sugar
1 tsp. vanilla
2 eggs
3 c. flour
1 tsp. soda
¼ tsp. salt
3 tbsp. cocoa
1 c. nuts

Cream butter and sugar well. Add vanilla, then eggs, beating until well mixed. Sift flour with dry ingredients; add to sugar mixture. Add nuts. Roll in waxed paper and chill. Slice 1/8-inch thick. Bake on ungreased cookie sheet 10 minutes at 375 degrees. Yield: 10 dozen cookies.

Esther A. Stiles, Master
Chariton Grange No. 2212
Keytesville, Mo.

CRISP COOKIES

1 c. shortening
2 c. sugar
2 eggs
4 c. sifted flour
4 tsp. baking powder
½ tsp. salt
¼ c. milk
2 tsp. flavoring, vanilla or lemon

Cream shortening and sugar; add eggs. Mix in sifted dry ingredients. Add milk and flavoring. Form dough into roll on waxed paper; chill thoroughly. Cut off thin slices from roll; bake on greased baking sheet at 375 to 400 degrees for about 10 minutes. For rolled cookies cut off pieces of dough; roll on lightly floured board to about 1/4-inch thickness. Cut into desired shapes.

Ola G. Catron, Flora
Carsonville Grange No. 93
Independence, Va.

FRUIT COOKIES

½ lb. white raisins
1 lb. candied cherries
1 lb. green and red pineapple
1 lb. pecans, cut up
Flour
2 c. sugar
1 lb. butter or oleo
3 eggs
½ tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla

Dredge fruit and nuts with 1/2 cup flour. Beat well sugar, shortening and eggs. Sift 4 cups flour and dry ingredients together and add gradually to first mixture. Add vanilla. Add fruit and nuts. Mix with hands and form into rolls. Store in freezer. When ready to bake, slice 1/4-inch thick and bake at 370 degrees for 10 minutes or until lightly browned. May be stored in freezer for a long time. Yield: 18-20 dozen cookies.

Mrs. Helen Coffman, Master
Clyde Grange
Clyde, O.

HERMITS

1 c. soft shortening
2 c. brown sugar, packed
2 eggs
½ c. cold coffee
3 ½ c. sifted flour
1 tsp. soda
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
2 ½ c. halved seeded raisins
1 ¼ c. broken nuts

Mix thoroughly shortening, brown sugar and eggs. Stir in the coffee. Sift together and stir in the dry ingredients. Mix the raisins and nuts. Chill at least 1 hour. Drop rounded teaspoonfuls about 2-inches apart on lightly greased baking sheet. Bake 8 to 10 minutes at 400 degrees. Yield: 6 dozen cookies.

Mrs. Virginia Shaw, Serv. and Hosptal. Chm.
Indian River Grange
Antwerp, N. Y.

ICEBOX COOKIES

½ c. brown sugar
1 ½ c. white sugar
1 ¾ c. shortening
⅛ c. cream
3 eggs
4 c. white flour
1 tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1 c. ground salted peanuts

Mix thoroughly sugars, shortening, cream and eggs. Add flour to which other dry ingredients have been added. Add nuts last. Roll into rolls on waxed paper, 3 inches in diameter and 6 inches long. Refrigerate. Slice and bake as wanted as they will keep for weeks. Heat oven to 375 degrees and bake 10 to 15 minutes. Yield: 2 dozen cookies.

Mrs. Sara Elder, Home Ec. Chm.
Plymouth Grange No. 240
Osage City, Kan.

HONEY COOKIES

1 c. honey
½ c. sugar
3 tbsp. butter
1 egg, well-beaten
1 tsp. soda
1 c. sour cream
Flour

Cream honey, sugar and butter; add egg. Dissolve soda in sour cream; mix in other ingredients. Add enough flour to roll. Knead carefully until soft; slice. Bake at 350 to 375 degrees. Yield: 30-36 cookies.

Mrs. Henry Dixon, Deputy
Dekalb Co. Pomona Grange
Auburn, Ind.

ICEBOX COOKIES

2 c. brown sugar
1 c. butter or margarine
2 eggs
1 tsp. vanilla
3 ½ c. flour
1 tsp. soda
¼ tsp. salt
1 c. chopped walnuts

Cream sugar and butter. Add eggs. Beat. Add vanilla. Sift flour, soda and salt; add gradually to mixture. Stir in walnuts. Form into rolls; wrap in waxed paper. Place in refrigerator overnight. Slice and bake at 375 degrees for 8 minutes. Yield: 6 dozen cookies.

Ruth Seeley, Home Ec. Chm.
Berwick Grange No. 1917
Berwick, Pa.

ICEBOX COOKIES

1 c. white sugar
1 c. brown sugar
1 ½ c. melted shortening or butter
4 ½ c. flour, sifted lightly
2 tsp. soda
1 tsp. salt
3 eggs
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 c. chopped walnuts

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Mix together all ingredients. Shape into long roll or rolls; allow to set overnight. Slice about 1/8 inch thick. Place on greased cookie sheet; bake at 350 to 375 degrees for 10 minutes or until brown. Yield: 6-7 dozen cookies.

Florence Goody, Home Ec. Chm.
Melrose Grange No. 143
Melrose, Mont.

MAZOLA COOKIES

2 c. sifted flour
1 ¼ tsp. baking powder
¼ tsp. salt
⅓ c. Mazola oil
¾ c. sugar
1 tsp. vanilla
1 egg plus milk to make ⅓ cup
Nuts or colored sugar

Sift flour, baking powder and salt into bowl. Add Mazola; blend well with fork or pastry blender. Mixture will appear dry. Beat sugar, vanilla and egg-milk mixture together until very light and fluffy. Stir into flour mixture. Chill about 1 hour. Roll out on floured board or cloth. Cut as desired before baking. Place nuts on cookies or sprinkle with colored sugar. Bake in 400-degree oven about 9 minutes. Yield: 3 dozen.

Opal Easthom, Lecturer
Delaware Co. Pomona Grange No. 54
Sunbury, O.

MOTHER'S SOUR CREAM COOKIES

1 c. brown sugar
½ c. shortening
1 egg
½ c. sour cream
2 c. all-purpose flour
1 tsp. cinnamon
1 tsp. soda
½ tsp. salt
½ c. chopped seeded raisins
½ c. chopped nuts

Cream sugar and shortening well with electric mixer or by hand. Add egg and sour cream; add flour, cinnamon, soda and salt to creamed mixture. Stir in chopped raisins and nuts. Chill. Roll 1/8-inch thick. May use small amount of extra flour to roll. Bake on sheet at 400 degrees for 8 to 10 minutes. These cookies freeze well. Yield: 4 dozen cookies.

Mrs. Everett J. Edson, Flora
Sinclairville Grange No. 401
Sinclairville, N. Y.

NUT JAMMER SQUARES

2 c. oleo or butter
2 8-oz. pkg. cream cheese
4 c. flour
3 c. finely chopped nuts
1 12-oz. jar apricot or peach jam
4 tsp. white sugar

Cream cheese and butter. Sift flour; add to creamed mixture. Chill for 2 to 3 hours. Heat oven to 375 degrees. Mix nuts, jam and sugar; add to chilled mixture. Divide dough into 4 parts. Roll each part out very thin on floured board; cut in 2-inch squares. Place on cookie sheet; place 1 teaspoon mixture on center of each cookie. Top with another square; press edges with fork. Bake at 350 to 375 degrees 15 to 20 minutes. Cool; sprinkle with confectioners' sugar, if desired.

Mrs. Dorothy Youngers, Serv. and Hosptal. Chm.
Warsaw Grange No. 1089
Warsaw, N. Y.

OATMEAL REFRIGERATOR COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, well beaten
1 tsp. vanilla
1 ½ c. flour
1 tsp. salt
1 level tsp. soda
3 c. oatmeal
½ c. walnuts

Cream shortening with sugars; add eggs and vanilla. Sift flour with dry ingredients. Add to sugar mixture. Add oatmeal and walnuts. Make into rolls and freeze. Slice; bake in a 350-degree oven about 12 minutes. Yield: 5 dozen cookies.

Edna D. Pierce, Home Ec. Chm.
Pierstown Grange No. 793
Cooperstown, N. Y.

OLD-TIME CINNAMON JUMBLES

½ c. soft shortening (part butter)
1 c. sugar
1 egg
¾ c. buttermilk
1 tsp. vanilla
2 c. sifted flour
½ tsp. soda
½ tsp. salt

Cream butter and 1 cup sugar; add egg. Stir in buttermilk and vanilla. Sift, then add dry ingredients. Chill dough. Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet. Sprinkle with a mixture of 1/4 cup sugar and 1 teaspoon cinnamon. Bake 8 to 10 minutes until set but not brown at 400 degrees. Yield: 4 dozen.
PERSONAL NOTE: So easy that making them is a thrill for young girls.

Mrs. Verna Mowry, Master
Pleasant Valley Grange No. 1957
Mt. Pleasant, Pa.

PEANUT-BANANA CHRISTMAS COOKIES

1 ½ c. sifted all-purpose flour
½ tsp. baking powder
¾ tsp. soda
¼ tsp. salt
½ c. soft shortening
½ c. peanut butter
½ c. white sugar
½ c. brown sugar
1 sm. banana, mashed

Sift together the first four ingredients. Mix together shortening, peanut butter and both sugars until creamy. Add banana, then flour mixture; mix well. Chill for 2 hours or more. Roll in small balls; place on ungreased cookie sheet. Press across with floured fork. Bake at 375 degrees 10 to 12 minutes.

Mrs. George Hartung, Master's Wife
Minnequa Grange No. 754
Canton, Pa.

RAISIN ROUNDS

4 c. sifted flour
1 tsp. soda
1 tsp. salt
1 tbsp. grated orange rind
3 c. ground seedless raisins
¾ c. sugar
¾ c. firmly packed brown sugar
1 c. shortening
1 egg
⅔ c. sour cream
1 tsp. vanilla

Sift together flour, soda and salt. Mix in orange rind and raisins. Set aside. Add sugars gradually to shortening, creaming well. Blend in egg; beat well. Add half the dry ingredients and mix thoroughly. Blend in sour cream and vanilla. Add remaining dry ingredients; mix well. Chill 30 minutes; shape rounded teaspoons of dough into balls. Place on ungreased baking sheet. Flatten with a fork. Bake in 350-degree oven until golden brown.

Mrs. Gladys Myers, Pomona
Wolcott Grange No. 173
Wolcott, Conn.

RAISIN THINS

1 c. butter or margarine
½ c. brown sugar, firmly packed
½ c. white sugar
1 egg, slightly beaten
½ tsp. baking soda
¼ tsp. salt
2 c. sifted flour
½ tsp. vanilla
½ c. raisins

Cream butter well. Add sugar gradually, then the egg. Beat mixture until light and smooth. Measure and sift dry ingredients. Add with the vanilla and the raisins to the batter. Mix well. Form dough into a roll; wrap in waxed paper and chill thoroughly. Cut into thin slices. Bake on ungreased cookie sheet in 375-degree oven 7 to 10 minutes. Yield: 50 cookies.

Ruth H. Everett, Serv. and Hosptal. Chm.
Peru Grange No. 938
Peru, N. Y.

SAND TARTS

1 c. butter
2 c. flour
Powdered sugar
1 c. finely chopped walnuts
¼ tsp. salt
1 tsp. vanilla

Cream butter well; add flour, 3 tablespoons sugar, salt and vanilla. Blend thoroughly. Add walnuts. Form a roll; wrap in waxed paper and chill 1 to 2 hours. Slice roll into 1/4-inch slices or shape 1/2-inch slices into crescents. Bake in a very slow oven, 40 to 50 minutes. Roll in additional powdered sugar.

Mrs. Donald F. Dietz, Master's Wife
Buhl Grange No. 214
Buhl, Idaho

ALMOND GINGERSNAPS

1 c. butter
½ c. dark syrup
1 c. sugar
1 tbsp. ginger
2 tsp. cinnamon
2 tsp. cloves
1 tsp. soda
1 c. blanched almonds
3 ½ c. flour

Work butter until creamy; add syrup, sugar, spices, soda, almonds and flour. Knead until smooth. Wrap in waxed paper and refrigerate. When cold, cut into thin slices; place on a cookie sheet and bake at 450 degrees for 8 to 10 minutes. Yield: 20 cookies.

Evelyn Lucas, Lecturer
Victor Grange No. 246
Morrill, Me.

GINGERSNAPS

1 ¼ sticks oleomargarine
1 c. sugar
1 egg
¼ c. dark molasses
2 c. sifted flour
2 tsp. soda
1 tsp. each ginger, cloves and cinnamon

Cream margarine and sugar until light and fluffy. Add egg and molasses; beat well. Sift together

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flour, soda and spices. Add slowly to creamed mixture. Chill dough at least 1 hour. Roll into 1-inch balls; dip in additional sugar. Place 2 to 3 inches apart on cookie sheet. Bake at 375 degrees until browned. Do not overbake. Cool on sheet 4 to 5 minutes. Yield: 4 dozen cookies.

Vincia Hale, Home Ec. Chm.
Golden Empire Grange No. 806
Grass Valley, Cal.

GRANDMA'S GINGER COOKIES

⅔ c. lard
½ c. sugar
1 egg
1 c. molasses
2 tsp. soda
½ c. water
1 tsp. cinnamon
½ tsp. ginger
½ tsp. cloves
½ tsp. salt
½ tsp. cream of tartar

Cream shortening; add sugar and beat well. Blend in egg, then molasses. Dissolve soda in water and add. Sift dry ingredients and mix them in well. Roll on floured board to about 1/4-inch thick. Cut in rounds and bake at 375 degrees 10 to 12 minutes. May be sprinkled with sugar before baking. Yield: 4 dozen cookies.

Edith Deering, Past Youth Com.
The National Grange
Elkhorn, Wis.

MOLASSES COOKIES

⅔ c. white sugar
2 eggs
1 c. molasses
1 c. buttermilk
1 c. shortening
3 level tsp. soda
1 tbsp. ginger
1 tbsp. cinnamon
3 ½ c. all-purpose flour

Mix all ingredients to form dough. Cool in refrigerator 30 minutes before baking. Roll out lightly as possible on board. Bake at 425 degrees for 10 minutes. Yield: 3 dozen cookies.

Donald Bradley, Master
Lodi Grange No. 213
Lodi, N. Y.

MOLASSES CRINKLES

¾ c. shortening
1 c. brown sugar
1 egg
¼ c. molasses
2 ¼ c. sifted flour
2 tsp. soda
¼ to ½ tsp. salt
½ tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
White sugar

Mix thoroughly the first four ingredients. Stir in the other ingredients except white sugar. Chill dough. Heat oven to 375 degrees. Roll dough into balls the size of large walnuts. Dip tops in white sugar. Place sugared side up, three inches apart on greased baking sheet. Sprinkle each cookie with two or three drops of water for a crinkled surface. Bake 10 to 12 minutes, just until set but not hard. If desired, cookie balls may be flattened with a glass before placing on cookie sheet. Yield: 4 dozen cookies.

Ethel Downs Hall, Past Master
Golden Triangle Grange No. 176
Mt. Dora, Fla.
Mildred Morton, Master
Tranquility Grange No. 344
Lincolnville, Me.

MOLASSES COOKIES

2 c. oleo
1 c. sugar
2 c. molasses
1 c. milk
2 tsp. soda
2 tsp. ginger
2 tsp. nutmeg
1 tbsp. vanilla
4 c. plain flour
½ lb. chopped raisins
½ lb. chopped nuts
Salt

Cream oleo and sugar; add molasses and milk. Sift soda and ginger with flour; add nutmeg and stir into first mixture. Add vanilla. Add fruit and nuts. Add more flour, if necessary to make mixture stiff enough to handle. Chill; roll out on a floured board. Cut; bake at 375 degrees for about 10 minutes. When brown sprinkle with a little salt. Yield: 5-7 dozen cookies.

Mrs. Avis T. Britt, Sec.
Buffalo Grange No. 630
McCormick, S. C.

MOLASSES-SUGAR COOKIES

¼ c. shortening
1 c. sugar
¼ c. molasses
1 egg
2 tsp. baking soda
2 c. sifted all-purpose flour
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Melt shortening in a saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt; add to first mixture. Mix well; chill. Form in 1-inch balls; roll in additional sugar. Place on greased cookie sheets 2 inches apart. Bake in 375-degree oven 8 to 10 minutes.

Mrs. Vernie W. Jenks, Home Ec.
Brandon Grange No. 973
Ortonville, Mich.

SOFT MOLASSES COOKIES

7 c. sifted all-purpose flour
4 tsp. soda
1 tbsp. salt
1 tbsp. cinnamon
1 ½ tsp. cloves
1 c. melted shortening
1 ½ c. sugar
2 c. unsulphured molasses
2 tbsp. vinegar
2 eggs
¾ c. milk
Seeded raisins

Stir together first five ingredients. Melt shortening in a saucepan large enough for mixing cookies. Stir in sugar, molasses and vinegar. Beat in eggs. Add flour mixture alternately with milk. Chill about 30 minutes. Drop dough onto lightly greased cookie sheets. Top each cookie with a large raisin. Bake 12 to 15 minutes in a preheated 400-degree oven. Yield: 7-8 dozen cookies.

Thressa B. Strobridge, Master
Lakeview Grange No. 359
Barnet, Vt.

NUTMEG COOKIES

¾ c. margarine or butter
1 ¼ c. sugar
1 egg
2 c. flour
1 tsp. nutmeg
1 tsp. soda
1 tsp. cream of tartar

Cream margarine; add sugar. Cream until light and fluffy; add egg. Beat well. Sift together flour, nutmeg, soda and cream of tartar; add to creamed mixture. Mix well. Chill 1 hour. Divide dough in three parts; shape each roll into long 1 1/2-inch diameter roll. Wrap in waxed paper; chill several hours. Slice; bake on cookie sheet 10 to 12 minutes at 350 degrees. Yield: 6 dozen cookies.

Anna F. Serve, Home Ec. Chm.
Wyandotte Grange No. 495
Oroville, Cal.

SUGAR COOKIES

½ c. shortening
2 c. sugar
3 eggs
1 c. sour cream
2 tsp. vanilla
4 ½ c. flour
1 tbsp. baking soda
1 tsp. baking powder
½ tsp. salt
1 tsp. nutmeg

Cream shortening with sugar; add eggs and beat until light. Stir in sour cream and vanilla. Add sifted flour, baking soda, baking powder, salt and nutmeg. Chill dough several hours. Roll on floured board and cut with cookie cutter. Bake at 375 degrees for 10 to 12 minutes. Yield: 40 cookies.

Mrs. Dale Naus
Samaria Grange No. 1430
Temperance, Mich.

AMMONIA COOKIES

⅓ c. baking ammonia
½ c. warm milk
6 eggs
½ c. shortening, melted
5 c. sugar
4 c. sour cream
1 ½ tsp. soda
1 tsp. nutmeg
1 tbsp. vanilla
1 tbsp. salt
Flour
3 tsp. baking powder
Powdered sugar frosting

Dissolve baking ammonia in warm milk. Beat eggs well; add melted shortening, sugar, sour cream, soda, nutmeg, vanilla, salt and dissolved ammonia. Add 5 cups flour with baking powder; mix thoroughly. Add enough additional flour to make dough. Roll out dough; cut cookies in desired shapes. Bake at 400 degrees for 20 to 30 minutes. Frost as desired. Cookies store well.

Mrs. Fred Gallaty, Home Ec. Chm.
Van Duzen River Grange
Carlotta, Cal.

ANGEL CRISPS

½ c. white sugar
½ c. brown sugar
1 c. shortening
1 egg
1 tsp. vanilla

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2 to 2 ¼ c. sifted flour
½ tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream sugar, shortening, egg and vanilla; add sifted dry ingredients. Form into balls the size of walnuts; dip top of balls in water, then in additional white sugar. Place on ungreased baking sheet; press down center with finger. Bake at 400 to 425 degrees for 8 to 10 minutes. Yield: 4 dozen cookies.

Mrs. Frank Haynor, Chaplain
Blooming Valley Grange No. 1190
Shelby, Mich.
Mrs. Ernest A. Meader
Madison Cascade Grange No. 324
Madison, N. H.

ANGEL FOOD COOKIES

1 c. shortening
½ c. brown sugar
½ c. white sugar
1 egg, beaten
¼ tsp. salt
2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1 c. coconut
1 tsp. vanilla

Mix shortening and sugar until creamy. Add beaten egg and dry ingredients; stir in coconut and flavoring. Roll dough into small balls; dip tops in water, then into additional white sugar. Place on greased cookie sheet 2 inches apart; bake 15 minutes in 350-degree oven.

Eloise L. Smith, Lecturer
Beaver Homes Grange No. 518
Deer Island, Ore.

AUNT LIZZIE'S COOKIES

2 c. margarine or shortening
2 c. white sugar
1 c. brown sugar
4 eggs
¼ c. milk
6 ½ c. flour
3 tsp. cream of tartar
2 tsp. soda
½ tsp. salt
2 tsp. vanilla

Cream shortening and sugars. Add eggs, one at a time and milk; beat well. Sift together dry ingredients; add to shortening-sugar mixture. Using 1 teaspoon dough at a time, roll into balls with the hands; place on greased cookie sheet. Flatten tops of cookies with a fork. Bake in a 350-degree oven until done. Yield: 100 cookies.

Mrs. Elizabeth Walla, Flora
Indian Mound Grange No. 177
Palm Bay, Fla.

BROWN-EYED SUSANS

1 c. margarine or butter
3 tbsp. sugar
1 tsp. almond extract
2 c. flour
½ tsp. salt

Cream shortening; add sugar, almond extract, flour and salt. Roll level tablespoons of mixture into balls. Place on a greased cookie sheet; flatten slightly. Bake in 400-degree oven for 10 to 12 minutes.

FROSTING:

1 c. confectioners' sugar
2 tbsp. cocoa
2 tbsp. hot water
½ tsp. vanilla
Almond halves

Combine confectioners' sugar and cocoa; add water and vanilla. Put 1/2 teaspoon frosting on each cookie; put an almond half in the center of each cookie. Yield: 3 dozen.

Mrs. John Mortensen, Serv. and Hosptal. Chm.
Benton Grange No. 1166
Penn Yan, N. Y.

BROWN SUGAR ROLLED COOKIES

3 c. brown sugar
1 tsp. salt
1 c. lard
2 tsp. vanilla
2 eggs
1 c. milk plus 1 tbsp. vinegar
1 tsp. baking powder
5 to 7 c. flour
2 tsp. cream of tartar
3 tsp. baking soda

Cream sugar, salt and lard; add vanilla and eggs. Alternately mix in milk and dry ingredients until enough flour has been added for dough to roll easily. Roll out dough; cut out with cookie cutter. Place on cookie sheet; bake in 425-degree oven 8 to 10 minutes. Ice with frosting, if desired.

Mrs. Frances Tornes, Master
Waterford Grange No. 231
Waterford, O.

CHERRY WINKS

¾ c. shortening
1 c. sugar
2 eggs
2 tbsp. milk
1 tsp. vanilla
2 ½ c. flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
1 c. chopped nutmeats
1 c. chopped dates
⅓ c. chopped maraschino cherries
2 ½ c. cornflakes, crushed

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Cream shortening and sugar; blend in eggs. Add milk and vanilla. Sift in dry ingredients; mix well. Add nutmeats, dates and cherries; mix well. Shape into balls, using a level teaspoon of dough for each cookie. Roll each ball of dough in cornflakes. Place on greased baking sheet; top each cookie with additional maraschino cherries. Bake at 375 degrees for 10 to 12 minutes. Do not stack or store until cold. Yield: 5 dozen

Sara Knabenshue, Sec.
Beecher Grange No. 726
Pembine, Wis.

CHOCOLATE CHIP COOKIES

½ c. shortening
½ c. brown sugar
⅓ c. white sugar
1 egg
2 c. flour
½ tsp. salt
½ tsp. soda
1 tbsp. hot water
Vanilla
½ c. chocolate chips
½ c. nuts

Cream shortening and sugars; add egg. Sift together flour and salt; add to creamed mixture. Dissolve soda in hot water; add soda and vanilla. Stir in chocolate chips and nuts. Roll in balls, the size of walnuts; put on a greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes. Yield: 3-4 dozen cookies.

Mrs. Edgar Haynam, Master's Wife
Bayard Grange
Minerva, O.

CHUCKWAGON COOKIES

½ c. white sugar
½ c. brown sugar
½ c. shortening
1 beaten egg
1 ½ c. flour
1 tsp. soda
1 tsp. cinnamon
1 diced apple
1 tsp. vanilla
½ c. chopped nuts

Cream sugars and shortening; add beaten egg. Mix dry ingredients; add to creamed mixture. Add apple, vanilla and chopped nuts. Make into balls; put on greased cookie sheet. Press down with spoon or fork. Bake in 375-degree oven for 10 to 12 minutes. Yield: 2 1/2 to 3 dozen cookies.

Mrs. Mildred J. Wisdom, Sec.
Union Grove Grange No. 2208
Macon, Mo.

COCONUT BALLS

1 c. butter or margarine, softened
¼ c. sifted confectioners' sugar
2 tsp. vanilla
1 tbsp. water
2 c. sifted flour
1 c. chopped pecans
Confectioners' frosting
Tinted coconut

Thoroughly cream butter, sugar and vanilla; stir in water. Add flour; mix well. Stir in nuts; shape into 1-inch balls. Bake 1 inch apart on ungreased cookie sheet at 300 degrees for 20 minutes or until firm. Cool thoroughly before removing from pan. Dip cookies in confectioners' frosting; roll in tinted coconut. Yield: 4 dozen.

Mrs. Flora Schwartz, Pres. Ladies Aux.
Seekonk Grange No. 341
Seekonk, Mass.

COOKIES

½ c. brown sugar
½ c. white sugar
1 c. shortening, half butter
1 egg
1 tsp. vanilla
2 c. sifted all-purpose flour
½ tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream sugars, shortening, egg and vanilla; add sifted dry ingredients. Form in balls size of walnuts; dip top in water, then in additional sugar. Place on ungreased cookie sheet; press down with finger. Bake at 425 degrees 8 to 10 minutes. Yield: 4 dozen cookies.

Angie S. Cox, Sec. and Home Ec. Chm.
Banner Grange No. 265
East Rochester, N.H.

CRISP COCONUT COOKIES

½ c. butter
½ c. white sugar
½ c. packed brown sugar
1 egg
½ tsp. vanilla
1 c. unsifted flour
½ tsp. baking powder
½ tsp. soda
¼ tsp. salt
1 ½ c. bran flakes
1 ⅓ c. flaked coconut

Cream butter; add sugars gradually, beating until fluffy. Beat in egg and vanilla. Mix flour, baking powder, soda and salt. Add to creamed mixture with cereal and coconut; mix well. Shape into small balls; place on ungreased baking sheet. Flatten with a fork. Bake at 350 degrees about 12 minutes. Yield: 3 dozen.

Mrs. Emily Todd, Home Ec. Chm.
Leslie Comm. Grange No. 1736
Onondaga, Mich.

DUTCH COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1 tsp. soda
1 tsp. baking powder
Pinch of salt
1 tsp. cinnamon
1 tsp. nutmeg
¾ tsp. cloves
1 tsp. vanilla
2 ½ c. flour

Cream shortening and sugar; add eggs and mix well. Add remaining ingredients except flour. Add flour gradually. Make into balls. Place on cookie sheet; press down with fork which has been dipped in water. Bake at 375 degrees until done. When they puff up in the oven, jar the pan to make them fall for crispness. May be used as icebox cookies.

Mrs. Lloyd Berry, Home Ec. Chm.
Iowa State Grange
Newton, Ia.

FINGER PUTTERS

½ c. brown sugar
⅔ c. butter
2 eggs, separated
1 tsp. almond extract
1 c. sifted flour
½ tsp. baking powder
½ c. chopped almonds
½ c. peach jelly

Cream sugar and butter. Add egg yolks, one at a time; mix well. Add flavoring and dry ingredients; mix thoroughly. Shape into 24 balls. Make a depression in the center of each ball; fill with jelly. Roll in slightly beaten egg whites, then in chopped almonds. Additional flour may be added, if needed. Bake 12 minutes in 350-degree oven. Yield: 24 cookies.
PERSONAL NOTE: This is the original recipe that won the Grand National Baking contest in 1962.

Mrs. Patricia M. Foster, Home Ec. Chm.
Nobleboro Grange No. 369
Damariscotta, Me.

KRIS KRINGLES

½ c. shortening or butter
¼ c. sugar
1 egg, separated
1 tbsp. grated orange peel
1 tsp. grated lemon peel
1 tsp. lemon juice
1 c. flour
⅛ tsp. salt
½ c. finely chopped nuts
9 cherries, candied or bottled

Thoroughly cream shortening and sugar. Add beaten egg yolk, orange and lemon peel and lemon juice; beat thoroughly. Stir in flour and salt; chill until firm. Form small balls; press each flat. Dip in slightly beaten egg whites; roll lightly in nuts. Press cherry half in center of each cookie; place on greased cookie sheet. Bake in 325-degree oven about 20 minutes. Yield: 1 1/2 dozen.

Mrs. Lewis R. Sherard
Buffalo Grange No. 630
Spartanburg, S. C.

LADYFINGERS

3 eggs, separated
½ c. sugar
½ tsp. vanilla
½ c. sifted cake flour
⅛ tsp. salt

Beat egg whites until stiff but not dry; beat in sugar gradually. Beat egg yolks until thick; fold into egg whites. Fold in vanilla, flour and salt; shape into 4 1/2-inch fingers on baking sheet covered with heavy paper. Sprinkle with additional sugar. Bake in 350-degree oven 10 to 12 minutes; press together in pairs. Yield: 12 cookies.

Freda R. Rogers, Overseer
Canaan Grange No. 821
Canaan, N. Y.

COOKIE JAR GINGERSNAPS

1 c. sugar
¾ c. shortening
1 egg
¼ c. molasses
2 c. flour
1 tbsp. ground ginger
2 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon

Cream sugar and shortening; beat in egg and molasses. Measure flour, ginger, soda, salt and cinnamon in sifter. Add sifted ingredients to creamed mixture; mix well. Make into small balls on cookie sheet; flatten with fork. Bake at 350 degrees 12 to 15 minutes. Yield: 4 dozen.

Mrs. Letitia King, Home Ec. Chm.
Keeneborough Grange No. 172
Kingston, N. H.

MOLASSES-SUGAR COOKIES

¾ c. shortening
1 c. sugar
¼ c. molasses
1 egg
2 c. flour
2 tsp. soda
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

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Melt shortening in 4-quart saucepan over low heat. Remove from heat; cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt; add to shortening mixture. Mix well; chill thoroughly. Form into 1-inch balls; roll in sugar. Place on greased cookie sheet 2 inches apart. Bake in 375-degree oven for 8 to 10 minutes. Yield: 4 dozen.

Rhoda L. Davis, Lecturer
Mt. Prospect Grange No. 242
Lancaster, N. H.

DOWN EAST MOLASSES COOKIES

- 1 c. lard or shortening
- 1 c. sugar
- 1 ½ c. molasses
- 1 c. sour milk
- 2 heaping tsp. soda
- 2 tsp. ginger
- 1 tsp. cinnamon
- 4 c. flour (about)

Mix all ingredients; roll out 1/3-inch thick on floured board. Cut into desired shapes; sprinkle with sugar. Bake in 350-degree oven until done on greased pan. Yield: 6 dozen.

Mrs. Chester Barker, Home Ec. Chm.
Crooked River Grange No. 32
Bolsters Mills, Me.

MOLASSES COOKIES

- 2 tbsp. soda
- 1 c. Brer Rabbit green label molasses
- 1 c. sour milk
- 1 c. shortening
- 2 c. brown sugar
- 3 eggs
- 1 tbsp. ginger
- 6 c. flour, more or less

Dissolve 1 tablespoon soda in molasses. Dissolve 1 tablespoon soda in milk. Cream shortening and sugar; add eggs, one at a time. Add liquid mixtures, ginger and flour. Let stand for a few hours or overnight in the refrigerator. Roll out 1/4-inch thick; cut and place on ungreased cookie sheet about 1/4 inch apart. Bake for 10 minutes at 350 degrees. Sprinkle with sugar before placing in the oven. Yield: 5 dozen.

Mrs. Lenore Brake, Wife of Lecturer
The National Grange
Haslett, Mich.

STURBRIDGE VILLAGE LUMBERJACKS

- 1 c. sugar
- 1 c. shortening
- 2 eggs
- 1 c. dark molasses
- 4 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. ginger
- 2 tsp. cinnamon

Cream sugar and shortening. Add eggs and molasses; mix well. Sift dry ingredients; add to creamed mixture. Pinch off walnut-sized pieces of dough; roll in a dish of sugar. Place on greased cookie sheet. Bake in 350-degree oven 12 to 15 minutes. Yield: 60 cookies.

Mrs. Methyl McGrath, Home and Comm. Chm.
Sherborn Grange No. 110
Sherborn, Mass.

BANANA-OATMEAL COOKIES

- 1 c. brown sugar
- 1 c. white sugar
- 1 c. shortening
- 2 eggs
- 2 c. flour
- ½ tsp. soda
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 c. coconut
- 1 banana, mashed
- 3 c. oatmeal
- ½ c. nuts

Combine sugars and shortening; add eggs, sifted dry ingredients, vanilla, coconut, banana, oatmeal and nuts. Form into balls; place on greased cookie sheet and flatten with a fork. Bake at 350 degrees 10 to 12 minutes. Yield: 6 dozen cookies.

Mrs. Virgil Wittler, Home Ec. Chm.
DeWitt Grange No. 429
DeWitt, Neb.

CALIFORNIA BUGGLES

- 1 c. shortening
- 1 c. white sugar
- 1 c. brown sugar
- 1 tbsp. milk
- 2 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. soda
- ½ tsp. baking powder
- ½ tsp. salt
- 2 c. rolled oats
- 1 c. coconut
- 2 c. cornflakes

Cream shortening; add sugars, milk, eggs and vanilla. Sift soda, baking powder and salt. Add oats, coconut and cornflakes; mix well. Form into small balls. Place on greased tin; press down lightly with fork. Bake about 10 minutes at 350 degrees. Yield: 3 dozen.

Calista F. Robson, Serv. and Hosptal. Chm.
Reed Corners Grange No. 363
Stanley, N.Y.

HARVEST COOKIES

1 ½ c. sifted flour
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
¾ c. shortening, softened
1 c. firmly packed brown sugar
1 egg
1 tsp. water
1 c. finely diced raw apple
½ c. rolled oats
½ c. raisins, rinsed and drained
2 tbsp. sugar
½ tsp. cinnamon

Sift the first six ingredients into bowl. Beat shortening, sugar, egg and water until mixed; add to sifted ingredients. Stir in apple, rolled oats and seedless raisins. Form mixture into balls. Mix sugar and cinnamon; roll balls in sugar-cinnamon mixture. Place 1 1/2 inches apart on greased baking sheet. Bake at 375 degrees for 12 to 15 minutes. Yield: 4 dozen.

Margaret Ratvasky, Master
New Bedford Grange No. 1929
New Bedford, Pa.

OATMEAL-COCONUT COOKIES

½ c. butter or margarine
½ c. sugar
1 c. brown sugar
1 egg
1 tsp. vanilla
1 ¼ c. sifted flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 c. quick-cooking oats, uncooked
1 c. coconut
1 c. walnuts

Cream shortening and sugar. Add egg and vanilla; beat well. Add sifted dry ingredients, oats, coconut and nuts; mix well. Form into balls the size of walnuts; put on greased cookie sheet. Mash cookies with fork dipped in cold water. Bake in 350-degree oven 12 to 15 minutes. Yield: 3 dozen cookies.

Mrs. Hazel Hilton, Home Ec. Chm.
Merced Colony Grange No. 527
Merced, Cal.

OATMEAL MACAROONS

1 c. melted shortening
2 eggs
1 c. white sugar
1 c. brown sugar
1 tsp. soda, dissolved in 2 tbsp. hot water
2 c. flour
1 tsp. baking powder
½ tsp. salt
1 c. nuts
1 c. coconut
1 pkg. chocolate chips
4 c. oatmeal

Combine shortening, eggs and sugar; mix well. Add soda and hot water. Combine flour, baking powder and salt; add to shortening mixture gradually. Add nuts, coconut, chocolate chips and oatmeal. Shape dough in small balls; place on ungreased baking sheet. Bake in 350-degree oven for 10 minutes. Yield: 4 dozen.

Ruth M. Wilkerson
Union Grange No. 349
Colcord, Okla.

OLD-FASHIONED SODA COOKIES

2 c. sugar
2 eggs
1 c. lard
1 c. sour milk or buttermilk
1 tsp. vanilla
½ tsp. nutmeg
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
4 to 6 c. flour

Cream sugar, eggs and lard together; add sour milk, vanilla and nutmeg. Sift soda, baking powder and salt with flour; mix to a stiff dough. Roll out on bread board about 1/8-inch thick; cut with cookie cutter. Sprinkle with additional sugar. Bake in 275 to 300-degree oven until done. These cookies may be filled.
PERSONAL NOTE: When the covered wagons rolled west in 1849, the women had made a big flour barrel full of these cookies. The cookies kept so well, they were just as delicious at the bottom of the barrel as they were at the top.

Gertrude B. Bales, Home Ec. Chm.
Garberville Grange No. 514
Garberville, Cal.

PEANUT BLOSSOMS

1 ¾ c. flour
1 tsp. soda
½ tsp. salt
½ c. sugar
½ c. firmly packed brown sugar
½ c. shortening
½ c. peanut butter
1 egg
2 tbsp. milk
1 tsp. vanilla
48 milk chocolate candy kisses

Combine all ingredients, except candy, in large mixing bowl; mix on lowest speed of mixer until dough forms. Shape dough into balls, using a rounded teaspoonful for each. Roll balls in sugar; place on ungreased cookie sheets. Bake at 375 degrees for 10 to 12 minutes. Top each cookie

(Continued on next page)

immediately with a candy kiss; press down firmly so cookie cracks around edge. Yield: 48 cookies.

Mrs. Beverly Johnson, Master's Wife
Cherry Hill Grange No. 1214
Albion, Pa.
Mrs. Lucille Clegg, Overseer
Jefferson Grange No. 489
Weirton, W. Va.

PEANUT BUTTER BLOSSOMS

1 c. shortening
1 c. peanut butter
1 c. brown sugar
1 c. white sugar
2 well-beaten eggs
2 ½ c. flour
1 ½ tsp. soda
1 tsp. baking powder
½ tsp. salt
1 lb. chocolate stars

Cream shortening and peanut butter. Add sugars gradually; cream thoroughly. Add eggs. Sift flour, soda, baking powder and salt together; add to creamed mixture. Chill dough well. Form into balls the size of small walnuts; place on lightly greased baking sheet. Flatten with fork dipped in flour, making crisscross pattern. Bake 10 to 12 minutes in a 375-degree oven. Place a chocolate star in center of each cookie while hot. Yield: 48 cookies.

Mrs. Julia M. Boekus, Sec. and Home Ec. Chm.
Alert Grange No. 905
Nelson, Pa.

PEANUT BUTTER COOKIES

1 c. butter
1 c. white sugar
1 c. brown sugar
1 c. peanut butter
2 eggs
2 ¾ c. flour
2 tsp. soda
1 tsp. vanilla

Cream butter. Add sugars; cream well. Add peanut butter; mix well. Add eggs; mix. Add flour sifted with soda; mix. Add vanilla. Roll in balls; place on greased cookie sheets. Flatten each ball with a fork. Bake 10 to 12 minutes in 375-degree oven. Yield: 6 dozen cookies.

Mrs. Terrence Kelly, Ladies Asst. Steward
Homestead Grange No. 684
Peshtigo, Wis.

PECAN COOKIES

2 c. sifted flour
¼ tsp. baking soda
½ tsp. salt
1 c. chopped pecans
¾ c. butter or margarine
¼ c. sugar
1 tsp. vanilla
1 tbsp. vinegar
1 tbsp. water

Sift together flour, baking soda and salt; mix with pecans. Cream together butter, sugar and vanilla. Blend in dry ingredients, vinegar and water. Roll out dough 1/4-inch thick. Sprinkle with additional sugar; cut into 2-inch rounds. Place on cookie sheets. Bake in 350-degree oven about 15 minutes. If room temperature and dough are quite warm, chill dough before rolling. Yield: 3 dozen.

Photograph for this recipe on page 113.

PECAN FINGER BARS

½ lb. butter
4 tbsp. powdered sugar
2 c. flour
2 tsp. vanilla
2 c. pecans

Cream butter. Add sugar; cream again. Add flour and vanilla; mix well. Shape dough around pecans, using fingers. Keep size of the bars small. Bake on greased cookie sheet at 300 degrees for 40 minutes. Yield: 3 dozen cookies.

Mrs. Velma DeShazer, Sec.
Mountain Grange No. 926
Zigzag, Ore.

PECAN PUFFS

½ c. butter
2 tbsp. sugar
1 tsp. vanilla
1 c. pecans, finely chopped
1 c. sifted flour
Confectioners' sugar

Cream together butter, sugar and vanilla; stir in pecans and flour. Form into 1-inch balls; place on cookie sheet. Bake in 325-degree oven for 20 minutes. Remove from cookie sheet; roll in confectioners' sugar while hot. Cool; roll again in confectioners' sugar. Yield: 2 dozen.

Mrs. Ferne Brownlee,
Rutland Grange No. 1662
Havana, Kan.

POTATO CHIP COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1 tsp. soda
2 c. crushed potato chips
1 6-oz. pkg. butterscotch chips or chocolate chips

Cream shortening and sugar together; add beaten eggs. Sift and add flour and soda. Add crushed potato chips and butterscotch chips. Make into

(Continued on next page)

little balls or drop by teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees 10 to 12 minutes.

Faye Adams, Home Ec. Chm.
Mt. Pleasant Grange No. 1445
Ozawkie, Kan.

SAND TARTS

½ c. butter
1 c. sugar
1 egg
1 ¾ c. flour
1 tsp. baking powder
Cinnamon sugar
Walnuts

Cream butter and sugar well; add egg, flour and baking powder. Roll dough very thin; cut in desired shapes. Brush on beaten egg; top with cinnamon sugar and walnuts. Bake on cookie sheet 10 minutes in 375-degree oven.

Mrs. William F. Sheppard, Home Ec. Chm.
Chester Co. Pomona Grange No. 3
Coatesville, Pa.

SNAPPY TURTLE COOKIES

1 ½ c. sifted flour
¼ tsp. soda
¼ tsp. salt
½ c. butter or oleo
½ c. firmly packed brown sugar
1 egg
1 egg yolk
¼ tsp. vanilla
⅛ tsp. maple flavoring
2 egg whites

Sift together flour, soda and salt. Cream butter and sugar. Add eggs and egg yolk; beat well. Blend in flavorings and dry ingredients gradually. Cut out each cookie with a round cookie cutter. Beat remaining egg whites; put some on each cookie. Put a walnut on each cookie. Bake on a greased cookie pan in 350-degree oven about 15 minutes. Cookies may be cut out in shape of a turtle, if desired.

Mrs. Carlyle B. McCullock
Riverside Grange
Whitefield, N. H.

SNOWBALL COOKIES

¾ c. plus 2 tbsp. butter
4 tbsp. confectioners' sugar
2 c. flour
2 tsp. vanilla
1 tsp. water
1 c. nuts

Combine all ingredients; form into finger-sized rolls. Place on cookie sheet; bake in a 400-degree oven until lightly browned. Remove from oven; roll in additional confectioners' sugar while hot. Yield: 2 dozen cookies.

Donna Tindall, Master's Wife
Hamilton Grange No. 79
Trenton, N. J.

SUGAR COOKIES

½ c. shortening
2 eggs
1 tbsp. cream
2 ¼ c. flour
1 ½ tsp. baking powder
1 tsp. vanilla
1 c. coconut
Sugar

Mix all ingredients and 1 cup sugar; form into small balls. Press flat with bottom of glass. Sprinkle with additional sugar. Bake on sheet at 350 degrees till light brown. Yield: 5 dozen cookies.

Mrs. Mildred Meyers, Master
Holcomb Grange No. 240
Boise, Idaho

SUGAR COOKIES

4 c. all-purpose flour
1 tsp. soda
1 tsp. nutmeg
2 tsp. baking powder
1 c. white sugar
1 c. brown sugar
1 c. shortening
3 well-beaten eggs
1 c. sour milk or cream

Sift flour, soda, nutmeg and baking powder together. In mixing bowl, cream sugars and shortening; add eggs. Add sour milk alternately with sifted ingredients to sugar mixture. Chill several hours. Divide into three parts, rolling each separately to 1/4-inch thickness. Sprinkle with additional sugar; cut. Bake 13 minutes at 375 degrees.

Mrs. Byron Frederick, First Lady
Ohio State Grange
Columbus, O.

SUGAR COOKIES

2 c. sugar
1 c. shortening
2 eggs
1 tsp. nutmeg
½ tsp. salt
1 c. sour milk
2 level tsp. soda
Flour

Into a large mixing bowl, combine sugar, shortening, eggs, nutmeg and salt; cream for two minutes in electric mixer or 4 minutes by hand. Stir

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in remaining ingredients; blend well. Roll on floured board; cut with a 3-inch cookie cutter. Bake on cookie sheet in 375-degree oven for 10 minutes. Yield: 4 dozen.

Mrs. Constance Leverett, Home Ec. Chm.
Sharon Grange No. 1247
Ceres, N. Y.

SUGAR COOKIES

1 c. shortening
1 c. sugar
1 egg, beaten
1 tsp. vanilla
2 c. flour
½ tsp. cream of tartar
½ tsp. baking soda
¼ tsp. salt

Mix together shortening, sugar, egg and vanilla. Sift together flour, cream of tartar, baking soda and salt. Stir dry ingredients into shortening mixture; mix thoroughly. Roll into small balls; press down with a glass which has been moistened with water, then dipped in additional sugar. Place on ungreased cookie sheets. Bake at 400 degrees 6 to 8 minutes or until golden brown. Yield: 6 dozen.

Mrs. Robert W. Schmidt, Home Ec. Chm.
Montsarada Grange No. 404
Hagerstown, Md.

SUGARED ALMOND STICKS

⅔ c. unblanched almonds
⅓ c. plus 2 tbsp. sugar
1 c. sifted all-purpose flour
¼ tsp. salt
½ c. butter
1 egg yolk
¼ tsp. almond extract
1 egg white

Grind the almonds; mix 2 tablespoons of the ground almonds with 2 tablespoons sugar. Reserve. Combine the remaining ground almonds with the sifted flour, salt and remaining sugar in mixing bowl. Cut in butter until particles are fine. Add egg yolk and almond extract. Mix well to form a dough; divide into six portions. Roll each portion with floured hands on a lightly floured surface to a strip, 12 inches long. Place the six strips side by side; brush tops generously with slightly beaten egg white. Sprinkle with reserved almond-sugar mixture. Cut across all six strips at one time to make 1 1/2-inch pieces; separate the cut pieces of each strip. Place on ungreased baking sheet. Bake at 350 degrees 14 to 18 minutes, until light golden brown. Yield: 4 dozen sticks.

Mrs. Joanna Petrella, Matron
Goodwill Junior Grange No. 4
Colliers, W. Va.

THUMBPRINTS

½ c. butter or oleo
¼ c. brown sugar
1 egg, separated
½ tsp. vanilla
1 c. sifted flour
¼ tsp. salt
12 pitted dates, halved
1 c. ground nuts
Confectioners' frosting
Food coloring

Cream shortening and sugar; beat in egg yolk and vanilla. Stir in sifted flour and salt. Roll into 1-inch balls around date halves; dip in slightly beaten egg white. Roll in ground nuts; place 1 inch apart on ungreased cookie sheet. Bake 4 minutes at 375 degrees. Remove from oven; quickly press thumb on top of each cookie. Return to oven; bake 9 minutes longer. Cool; top with food coloring. Yield: 24 cookies.

Mabel J. Brown, Master
Wellington Grange No. 1339
Oberlin, O.

ALMOND PUFF

2 c. flour
3 sticks margarine or butter
1 c. plus 2 tbsp. water
2 tsp. almond extract
3 eggs
Dash of salt
2 c. confectioners' sugar
3 tbsp. cream or milk

Mix 1 cup flour and 1 stick margarine with pastry blender until pea-sized. Add 2 tablespoons water; shape mixture into two pieces. Place on ungreased cookie sheet with sides. Bring to boil remaining water and 1 stick margarine; add 1 teaspoonful almond extract and remaining flour. Beat until mixture leaves sides of pan. Add eggs, one at a time, beating well after each addition. Spread over first mixture and bake at 350 degrees for 1 hour. Cool. Combine remaining margarine, salt, confectioners' sugar, cream and remaining extract. Spread frosting over cake mixture; cut into bars. Yield: 20 bars.

Mrs. Amy Christmann, Master's Wife
Oceana Center Grange No. 1047
Hart, Mich.

APPLE DREAM SQUARES

1 ½ c. sifted all-purpose flour
¼ c. white sugar
6 tbsp. butter
2 eggs
1 c. brown sugar
½ tsp. vanilla
2 c. diced pared apples
¼ c. chopped walnuts
1 tsp. baking powder
¼ tsp. salt

Combine 1 cup flour and white sugar; cut in butter until crumbly. Press on bottom of

(Continued on next page)

greased 8-inch square pan. Bake at 350 degrees until lightly browned. Beat eggs until thick and lemon colored; stir in brown sugar, vanilla, apples and walnuts. Sift together remaining flour, baking powder and salt; stir into egg mixture. Spread over baked layer. Bake in 350-degree oven 30 to 35 minutes. Cut into squares and serve with whipped cream. Yield: 16 squares.

Daisy Eye, Sec.
Eel River Valley Grange No. 502
Ferndale, Cal.

APPLE BROWNIES

1 stick margarine
1 c. sugar
1 beaten egg
1 c. chopped tart apples
1 c. (or less) chopped nuts
1 c. flour
½ tsp. soda
½ tsp. baking powder
1 tsp. cinnamon

Cream margarine and sugar together; add egg, apple and nuts. Sift flour, soda, baking powder and cinnamon; mix together. Spread in 10 x 10-inch pan. Bake at 350 degrees for 40 minutes. Cool in pan and cut in squares. Yield: 20 brownies.

Lucie A. Parlin, Sec.
Paris Grange No. 44
South Paris, Me.

APRICOT BARS

1 ½ c. sifted flour
1 tsp. baking powder
1 c. brown sugar
1 ½ c. quick-cooking oatmeal
¾ c. butter or margarine
1 c. apricot jam

Mix flour, baking powder, brown sugar and oatmeal together; cut in butter until crumbly. Put two-thirds of crumb mixture into 13 x 9 1/2 x 2-inch pan. Spread with jam and cover with remaining crumb mixture. Bake at 350 degrees 35 minutes. Cool and cut into squares. Yield: 2 dozen squares.

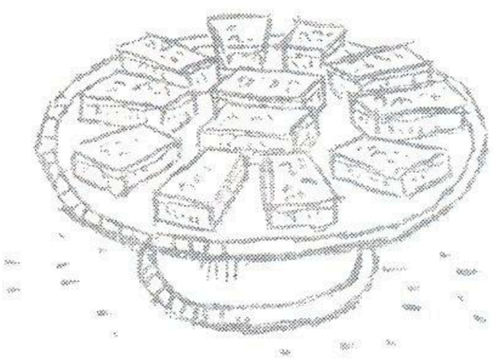
Mrs. Julia Mae Birk, Lady Asst. Steward
Errett Grange
Gridley, Kan.

APRICOT DREAM BARS

⅔ c. apricots
½ c. butter or margarine
¼ c. white sugar
1 ⅓ c. sifted flour
2 eggs
1 c. brown sugar
½ tsp. baking powder
¼ tsp. salt
½ tsp. vanilla
½ c. chopped nuts
Confectioners' sugar

Rinse apricots; cover with water and boil 10 minutes. Drain, cool and chop. Combine butter, white sugar and 1 cup flour; blend together until crumbly. Pack into bottom of 8-inch square pan. Bake in 350-degree oven 15 minutes or until lightly browned. Beat eggs and gradually beat in brown sugar. Sift remainder of flour with baking powder and salt; stir into egg and sugar mixture. Blend in vanilla, nuts and apricots; spread over baked layer. Bake at 350 degrees for 30 minutes. Cool; cut into squares or bars. Roll in confectioners' sugar. Yield: 32-36 bars.

Mrs. Phoebe Burney, Lecturer
Charlestown Grange No. 204
Charlestown, N.H.
Emilie L. Hayward, Home Ec. Chm.
San Joaquin-Calaveras Pomona Grange No. 20
Escalon, Cal.



BANANA BARS

2 c. sifted flour
2 tsp. baking powder
½ tsp. salt
¼ c. butter or margarine
1 c. white sugar
2 eggs
½ tsp. rum extract
½ tsp. vanilla extract
1 c. mashed bananas
½ c. pecans
2 tbsp. peanut butter
2 tbsp. milk
¾ c. powdered sugar

Sift flour, baking powder and salt. Cream butter and white sugar. Add eggs and extracts; blend well. Add sifted dry ingredients to creamed mixture alternately with bananas. Fold in pecans. Pour into greased and floured 9 x 13-inch pan. Bake 30 minutes at 350 degrees. Cool slightly; frost with mixture of peanut butter, milk and powdered sugar. Yield: 2 dozen bars.

Mrs. Joe Zumpfe
Chetco Grange No. 765
Harbor, Ore.

BANANA-OATMEAL BARS

1 ½ c. sifted flour
1 c. sugar
½ tsp. baking soda
1 tsp. salt
½ tsp. ground nutmeg
1 tsp. ground cinnamon
¾ c. shortening
1 egg, well beaten
1 c. ripe bananas, mashed
1 ¾ c. quick-cooking rolled oats
½ c. chopped nuts
1 c. confectioners' sugar
1 tsp. vanilla
Hot water
2 tbsp. melted butter

Sift together flour, sugar, soda, salt, nutmeg and cinnamon into bowl. Add shortening, egg, bananas, oats and nuts. Beat until thoroughly blended. Spread into 10 x 15-inch greased cookie sheet pan; bake at 350 degrees about 25 minutes or until done. Cool slightly. Combine confectioners' sugar, vanilla; add enough hot water to mix. Stir in butter. Spread bars with icing. Cut into bars. Yield: 36 bars.

Ethel M. Bridges, Home Ec. Chm.
Gray Grange
Bray, Me.

HEAVENLY BANANA BARS

1 ½ c. sugar
⅔ c. shortening
2 eggs, separated
1 c. ripe bananas, mashed
1 ½ c. cake flour
1 tsp. soda
1 tsp. salt
4 tsp. sour cream
½ tsp. vanilla
½ c. chopped walnuts

Cream together sugar and shortening. Add egg yolks; mix well. Blend in bananas. Sift dry ingredients together twice. Add dry ingredients to creamed mixture alternately with sour cream; mix thoroughly. Blend in vanilla, well-beaten egg whites and nuts. Bake in greased 8 x 13-inch pan at 325 degrees for 1 hour. When cool, cut in strips and roll in powdered sugar. Yield: 24 bars.

Mrs. Oscar Bender, Master
Eaton Grange No. 1964
Elyria, O.

BLARNEY STONES

4 eggs, separated
2 c. sugar
1 c. boiling water
2 c. flour
3 tsp. baking powder
½ tsp. salt
1 tsp. vanilla

Beat egg whites until stiff; add 1/2 cup sugar and set aside. Beat egg yolks until thick; add remaining sugar slowly. Add water slowly. Add flour, baking powder and salt; beat thoroughly. Add vanilla; blend mixture into egg whites. Pour into well-greased sheet cake pan. Bake at 350 degrees for 45 minutes. Cut into bars. Cover with butter frosting; roll in ground peanuts or grated filberts. Yield: 20 bars.

Mrs. Lucille Kirsch, Home Ec. Chm.
Stayton Grange No. 340
Stayton, Ore.

BLONDE BROWNIES

⅓ c. shortening
1 c. brown sugar
1 tbsp. water
1 egg
1 ½ tsp. vanilla
1 c. flour, sifted
½ tsp. baking powder
⅛ tsp. soda
½ tsp. salt
½ c. nuts, chopped

Melt shortening; add brown sugar and water. Cool; add egg and vanilla. Stir in sifted dry ingredients. Add nuts and mix. Pour into 8-inch square pan; bake for 20 to 25 minutes at 350 degrees. Yield: 16 bars.

Mrs. Locklin Johnson, Ladies Asst. Steward
East Schuyler Grange No. 576
Frankfort, N.Y.

BROWN SUGAR SQUARES

1 egg
1 c. (firmly packed) brown sugar
1 tsp. vanilla
½ c. flour
¼ tsp. soda
¼ tsp. salt
1 c. coarsely chopped nuts

Stir together egg, brown sugar and vanilla. Stir in dry ingredients. Stir in nuts until blended. Bake in greased 8 x 10-inch pan at 350 degrees for 18 to 20 minutes.

Loretta Lawson, Treas.
Union Grange
Siloam Springs, Ark.

BROWN SUGAR CHEWS

1 ½ c. brown sugar
2 egg yolks
½ c. butter or margarine
1 ½ c. pastry flour
1 tsp. baking powder
1 tsp. vanilla
1 tsp. salt
2 egg whites
1 c. walnuts

Combine 1/2 cup brown sugar, egg yolks and butter; beat thoroughly. Add flour, baking

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powder, vanilla and salt. Spread into 8 x 8-inch pan. Beat egg whites stiffly. Add remaining sugar; beat. Add walnuts. Spread on top of cookie dough; bake for 30 minutes at 350 degrees. Yield: 24 bars.

Mrs. Lee Gilman, Home Ec. Com.
Winthrop Grange No. 209
Winthrop, Me.

BUTTERSCOTCH SQUARES

BATTER:

½ c. butter
4 tbsp. brown sugar
1 c. bread flour
½ tsp. vanilla

Mix all ingredients together. Spread and pat into 9-inch ungreased square pan. Bake at 350 degrees for 10 minutes. Cool slightly.

FILLING:

2 eggs, beaten
1 ¼ c. brown sugar
½ c. coconut
½ c. chopped nuts
1 tbsp. flour
1 tsp. baking powder
¼ tsp. salt
½ tsp. vanilla

Mix all ingredients well; spread over batter. Bake at 350 degrees for 25 minutes. Cool slightly before cutting into bars or squares. Yield: 12 bars.

Ina Longton, Master
Whitinsville Grange No. 417
Whitinsville, Mass.

BUTTERSCOTCH SQUARES

¼ c. Crisco
1 c. brown sugar, firmly packed
¼ tsp. salt
1 tsp. vanilla
1 egg, beaten
1 c. sifted all-purpose flour
1 tsp. baking powder
⅓ c. chopped walnuts

Blend together Crisco, sugar, salt and vanilla. Stir in egg. Add flour sifted with baking powder; mix smoothly. Stir in nuts. Spread into 9-inch square pan lightly greased and dusted with flour. Bake at 350 degrees for 25 to 30 minutes. While warm, cut into twenty-five 1 1/2-inch squares.

Mrs. Carroll E. Harp, Home Ec. Chm.
Lingamore Grange No. 410
Walkersville, Md.

GOLDEN BROWNIES

½ c. butter
1 c. graham cracker crumbs
1 c. chopped nuts
1 c. Nestle's butterscotch bits
1 c. flaked coconut
1 14 ½-oz. can sweetened condensed milk

Preheat oven to 350 degrees. Melt butter in 9-inch square pan. Sprinkle over butter, one layer each, graham cracker crumbs, chopped nuts, butterscotch bits and coconut. Pour condensed milk evenly over mixture. Do not stir. Bake at 350 degrees for 25 to 30 minutes. Cool; cut into squares. Yield: 3 dozen squares.

Evelyn R. Ordway, Master
Hudson Grange No. 108
Hudson, Mass.

PEANUT-BUTTERSCOTCH SQUARES

½ c. butter or margarine
½ c. brown sugar
1 ⅓ c. sifted flour

Cream butter and sugar. Stir in flour; mixture will be crumbly. Press into 9 x 13-inch ungreased pan; bake 15 minutes at 350 degrees.

FILLING:

⅔ c. white sugar
⅔ c. white corn syrup
1 6-oz. pkg. butterscotch pieces
½ c. chunk-style peanut butter
3 c. cornflakes
Nuts (opt.)

In saucepan, combine white sugar and syrup; heat to boiling. Remove from heat; add butterscotch bits and peanut butter. Stir until melted. Blend in cornflakes and nuts. Spread mixture over baked layer, immediately after layer is removed from oven. Cool on rack; cut into bars. Yield: 27 bars.

Mrs. Richard Handy, Master's Wife
Jerome Grange No. 210
Jerome, Idaho

CHERRY BARS

½ lb. margarine
1 c. sugar
2 eggs
2 c. flour
1 tsp. vanilla
½ c. orange juice
½ c. walnuts
1 can cherry or other pie filling

Mix all ingredients except pie filling in order. Grease 13 x 9 x 2-inch dish or baking pan; pour half of mixture into dish and spread. Pour half of pie filling on top; pour rest of mixture on top of pie filling. Bake at 350 degrees 40 to 45 minutes. When cool, cut into bars. Yield: 15 bars.

Mrs. Ivy Dyson, Ladies Asst. Steward
Watuppa Grange
Westport, Mass.

CHERRY-WALNUT BARS

2 ¼ c. sifted flour
½ c. white sugar
1 c. butter or margarine
2 eggs
1 egg yolk
1 ½ c. brown sugar, firmly packed
½ tsp. baking powder
½ tsp. salt
½ c. maraschino cherries, chopped and drained
1 c. English walnuts
2 ½ c. powdered sugar
2 tbsp. vegetable shortening
3 ½ tbsp. cherry juice
Milk

Sift 2 cups of the flour and white sugar together. Cut in butter. Pat into a greased 9 x 13-inch baking dish. Bake at 350 degrees for 12 minutes. Beat eggs, egg yolk and brown sugar until fluffy. Sift remaining 1/4 cup flour with baking powder and salt; blend into egg mixture. Stir in cherries and nuts; spread mixture over baked crust. Bake 20 to 25 minutes longer. Cool in pan on rack. Beat together until smooth powdered sugar, shortening and cherry juice, adding enough milk to make of spreading consistency. Spread over cake; cut into bars. Yield: 4 dozen bars.

Mrs. Wesley Haught, Master's Wife
Shenandoah Grange
Greenwich, O.

APPLESAUCE BROWNIES

½ c. shortening
2 squares unsweetened chocolate
1 c. sugar
2 eggs, well beaten
½ c. applesauce
1 tsp. vanilla
1 c. sifted flour
½ tsp. baking powder
¼ tsp. soda
¼ tsp. salt
½ c. chopped nuts

Mix shortening and chocolate over hot water; blend in eggs, applesauce and vanilla. Sift flour with baking powder, soda and salt; stir into mixture. Fold in nuts. Spread in a well-greased 13 1/8 x 9 1/2 x 2-inch pan. Bake in 350-degree oven 25 to 30 minutes. Cool and cut into squares.

Thelma Freeman, Ladies Asst. Stewart
Oak Grove Grange No. 198
Rickreall, Ore.

CHEWY HONEY BARS

½ c. shortening
½ c. white sugar
½ c. honey
1 egg
⅔ c. all-purpose flour, sifted
½ tsp. baking soda
½ tsp. baking powder
¼ tsp. salt
1 c. quick-cooking oatmeal
1 c. grated coconut
1 tsp. vanilla
½ c. chopped nuts
Confectioners' sugar

Cream shortening; add sugar and honey. Beat well; blend in egg. Sift flour with soda, baking powder and salt; add to creamed mixture. Mix in oatmeal, coconut, vanilla and nuts. Spread in a greased 10 1/2 x 15-inch pan; bake at 350 degrees for 20 to 25 minutes. Cool; cut in bars. Roll in confectioners' sugar. Yield: 36 bars.

Mrs. Mabel Tyrrell, Sec.
Flemingville Grange No. 1333
Owego, N.Y.

BLONDE BROWNIES

1 c. flour
½ tsp. baking powder
⅛ tsp. soda
½ tsp. salt
½ c. nutmeats
1 c. brown sugar
1 egg
⅓ c. Wesson oil or melted shortening
1 tsp. vanilla
½ 6-oz. pkg. chocolate chips

Sift flour once and measure. Add baking powder, soda and salt; sift again. Add nuts and mix with flour mixture. Cream sugar, egg and shortening; add vanilla and mix with flour mixture. Dough will be real thick. Put into greased pan and spread evenly. Sprinkle chocolate chips on top. Bake in 9 x 9 x 2-inch pan in 350-degree oven for 20 to 25 minutes. Cool and cut. Yield: 9-12 servings.

Mrs. George Larson, Pianist
Edgemere Grange No. 355
Blanchard, Idaho

BROWNIES

1 stick oleo
2 squares chocolate
1 c. sugar
1 c. nuts
½ c. flour
1 tsp. baking powder
1 tsp. vanilla
2 eggs

Grease 8 x 8-inch pan with oleo. Place remaining oleo in top of double boiler with chocolate over hot but not boiling water until melted. Remove from heat; add all ingredients except eggs, first sifting flour with baking powder. Mix to blend. Add eggs and beat well. Pour into pan. Bake in 350-degree oven for 30 minutes. Yield: 16 servings.

Charles M. Pike, Master
Salisbury Grange No. 228
Salisbury, Mass.

BROWNIES

4 squares unsweetened chocolate
½ c. salad oil
2 c. sugar
4 eggs, unbeaten
2 tsp. vanilla
2 c. sifted flour
2 tsp. baking powder
½ tsp. salt
½ c. chopped walnuts

Melt chocolate in top of large double boiler. Remove from water and blend in oil and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift flour with baking powder and salt; stir into mixture. Add nuts and mix. Pour into pan. Bake at 350 degrees for 30 minutes. Yield: 20 servings.

George H. Burroughs, Sr., Master
Park City Grange No. 2001
Wichita, Kan.

BROWNIES

1 c. sugar
2 eggs
2 squares unsweetened chocolate
½ c. butter or margarine
½ c. flour
1 tsp. vanilla
½ c. chopped walnuts

Add sugar to eggs; beat. Melt chocolate and butter; add to egg mixture. Blend in flour; add vanilla and nuts. Spread in greased 8 x 8 x 2-inch pan. Bake at 350 degrees 25 to 35 minutes. Cool.

FROSTING:

1 c. sugar
1 egg, beaten
2 tbsp. cream
2 squares unsweetened chocolate
2 tbsp. butter or margarine
1 tsp. vanilla

Combine ingredients; bring to boil, stirring constantly. Remove from heat; stir until of spreading consistency. Spread over cooled brownies. Cut into 2-inch squares.

Mrs. Richard Struthers, Master's Wife
Jackson Grange No. 1506
Mercer, Pa.

BROWNIES

4 eggs
2 c. sugar
⅔ c. cooking oil
½ c. cocoa
1 ½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 tsp. vanilla
1 c. nuts

Break eggs into a large bowl and beat well. Add sugar and beat again. Measure oil in large measuring cup and add cocoa; stir until blended and add to egg mixture. Add dry ingredients, vanilla and nuts. Pour into greased 12 x 13 1/2-inch pan. Bake at 350 degrees about 35 minutes or until barely done. Do not overbake. Yield: 30 servings.

Mrs. Raymon Haymaker, Lecturer
Oak View Grange No. 198
Hennessey, Okla.

CHEWY COCOA BROWNIES

1 c. sifted flour
½ c. cocoa
½ tsp. salt
½ c. plus 1 tbsp. butter
2 c. sugar
4 eggs, well beaten
1 tsp. vanilla
1 c. chopped nuts

Sift flour, cocoa and salt together. Cream butter; add sugar gradually. Cream thoroughly. Add eggs and blend. Add sifted dry ingredients, vanilla and nuts. Spread in a greased 13 x 9 1/2 x 2-inch pan. Bake at 325 degrees for 35 to 40 minutes. Cool and cut into squares after frosting. Yield: 24 servings.

Mrs. Walter Grunhaupt, Master's Wife
Chester Royal Grange No. 2181
Grinnell, Ia.

CHOCOLATE BLONDE BROWNIES

⅓ c. Spry
1 c. brown sugar, packed
1 tbsp. hot water
1 egg, slightly beaten
1 tsp. vanilla
1 c. sifted flour
½ tsp. baking powder
⅛ tsp. soda
½ tsp. salt
½ c. nuts
1 pkg. chocolate chips

Melt Spry and mix in sugar. Add hot water. Cool. Stir in egg and vanilla. Add sifted dry ingredients. Add nuts. Spread in 8 x 8 x 2 or 9 x 9 x 2-inch greased pan. Sprinkle chips over top. Bake at 350 degrees for 20 to 25 minutes. Cool and cut into bars. Yield: 16 bars.

Jean H. Bailer, Ceres
Skaneateles Grange No. 458
Auburn, N.Y.

COCOA BROWNIES

1 c. sugar
½ c. shortening
1 egg
1 tsp. vanilla
½ c. sweet milk
½ c. cocoa
2 tsp. baking powder

(Continued on next page)

¼ tsp. salt
2 scant c. flour
½ c. walnut meats

Cream sugar and shortening; add egg. Add vanilla to milk. Combine dry ingredients and add to sugar mixture alternately with milk. Mixture will be rather stiff. Add chopped nutmeats. Bake in greased 9 x 13-inch pan about 25 minutes in 350-degree oven. Cut into squares when cool. Yield: 12-16 squares.

Mrs. Edith B. Switser, Master's Wife
Riverside Grange No. 137
Whitefield, N.H.

COCOA-NUTTY BROWNS

1 6-oz. pkg. semisweet chocolate pieces
½ c. butter
1 c. flour
1 pkg. coconut-almond frosting mix
½ c. milk
1 egg
¼ tsp. salt
1 pkg. coconut
1 pkg. almonds

Melt chocolate pieces and butter over medium heat. Remove from heat. Add flour, frosting mix, milk, egg and salt; beat until well blended. Stir in coconut and almonds. Spread in greased 11 x 7 or 9 x 9-inch pan. Bake at 350 degrees for 20 to 25 minutes. Cool slightly and cut into bars. Yield: 24 bars.

Francisco Collins, Home Ec. Com.
Colorado State Grange
Eckley, Colo.

CREAM CHEESE BROWNIES

1 4-oz. pkg. German's sweet chocolate
5 tbsp. butter or margarine
1 3-oz. pkg. cream cheese
1 c. sugar
3 eggs
½ c. plus 1 tbsp. unsifted flour
1 ½ tsp. vanilla
½ tsp. baking powder
¼ tsp. salt
½ c. coarsely chopped nuts
¼ tsp. almond extract (opt.)

Melt chocolate and 3 tablespoons butter or margarine over low heat, stirring constantly. Cool. Cream remaining butter or margarine with cream cheese until softened. Gradually add 1/4 cup sugar, creaming until light and fluffy. Stir in 1 egg, 1 tablespoon flour and 1/2 teaspoon vanilla until blended. Beat remaining eggs until fluffy and light in color. Gradually add remaining sugar, beating until thickened. Fold in baking powder, salt and remaining flour. Blend in cooled chocolate mixture. Stir in nuts, almond extract and remaining vanilla. Measure 1 cup chocolate batter and set aside. Spread remaining chocolate batter in a greased 9-inch square pan. Pour cheese mixture over top. Drop measured chocolate batter from tablespoon onto cheese mixture. Swirl mixtures together with spatula just to marble. Bake at 350 degrees for 35 to 40 minutes. Cool. Cut into bars or squares. Cover and store in refrigerator. Yield: 20 brownies.

Mrs. Freda Stimpson, Master
White Oak Grange No. 182
Warren, Me.

DAIRYLAND BROWNIES

1 c. butter
2 c. sugar
1 tsp. vanilla
2 eggs
2 c. cake flour
½ c. cocoa
1 c. coarsely broken nutmeats
1 c. chocolate chips

Cream butter, sugar and vanilla well; add eggs, beating well until fluffy. Add flour and cocoa sifted together. Add nutmeats and chocolate chips. Spread mixture evenly on a greased 15 1/2 x 10 1/2 x 1-inch jelly roll pan. Bake at 350 degrees for 20 to 25 minutes. Cool before cutting. Yield: 24 servings.

Mrs. Millard Ihde, Home Ec. Chm.
Allenville Grange No. 562
Neenah, Wis.

PERFECT FUDGE BROWNIES

2 sticks margarine
4 squares unsweetened chocolate
1 ½ c. plus 2 tbsp. sifted flour
½ tsp. double-acting baking powder
1 tsp. salt
2 c. sugar
4 eggs, slightly beaten
1 tsp. vanilla
¾ c. chopped nuts

Melt margarine and chocolate together over low heat; cool. Sift together flour, baking powder and salt. Gradually add sugar to eggs, mixing thoroughly. Add vanilla and chocolate mixture, blending well. Stir in dry ingredients. Blend in chopped nuts. Turn batter into greased 13 x 9 x 2-inch pan. Bake at 375 degrees for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool thoroughly.

FUDGE FROSTING:

2 squares unsweetened chocolate
3 tbsp. butter
5 tbsp. milk
Dash of salt
½ tsp. vanilla
2 c. sifted powdered sugar

Combine chocolate, butter and milk in top of double boiler. Cook until chocolate and butter melt. Stir to blend thoroughly. Add salt and vanilla; mix well. Remove from heat. Stir in enough powdered sugar to make mixture of

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spreading consistency. Spread quickly over brownies. Cut into squares. Yield: 3 dozen.

Mrs. Bertha M. Barnett, Home Ec. Chm.
Crescent Grange No. 136
Brownfield, Colo.

RAISIN FUDGE SQUARES

½ c. shortening
2 squares unsweetened chocolate
2 eggs
1 c. sugar
1 tsp. vanilla
½ c. sifted flour
¼ tsp. salt
1 c. seedless raisins

Melt shortening and chocolate together over hot water. Cool slightly. Beat eggs and gradually beat in sugar. Blend in chocolate mixture and vanilla. Add flour and salt and mix well. Stir in raisins. Spread in greased 8-inch square pan. Bake at 350 degrees for 25 to 30 minutes. Cool in pan. Cut into squares. Yield: 25 servings.

Mrs. Oscar Johnson, Sec.
DeWitt Grange No. 459
DeWitt, Mich.

CHOCOLATE-NUT BARS

2 eggs
1 c. sugar
6 tbsp. butter or fat
2 squares chocolate
1 tsp. vanilla
1 c. chopped nuts
⅔ c. flour

Beat the eggs slightly by hand or with mixer; beat in the sugar, part at a time. Melt the butter and chocolate together over hot water and add to the egg mixture. Add vanilla, nuts and flour. Spread 1/3-inch thick in oiled 9-inch square pan. Bake at 350 degrees for 30 to 35 minutes. Cut into small bars when cool. Yield: 24 bars.

Mrs. Ethel Brookshire, Master
Santa Cruz-Live Oak Grange No. 503
Santa Cruz, Cal.

CHOCOLATE-NUT STRIPS

2 squares grated chocolate
1 c. cooking oil
4 eggs
2 c. sugar
1 c. unsifted flour
2 c. nuts, chopped fine
2 tsp. vanilla
Pinch of salt

Heat chocolate with oil; cool. Beat eggs with sugar; add flour. Add chocolate mixture, nuts, vanilla and salt; pour into a 9 x 12-inch greased pan. Bake at 350 degrees for 25 minutes or until done. Cut into strips while warm. Yield: 3 dozen strips.

Mrs. Eudora Bohnert, Master
Central Point Grange
Central Point, Ore.

CHOCOLATE REFRESHERS

1 ¼ c. all-purpose flour
¾ tsp. soda
½ tsp. salt
1 ¼ c. dates, cut in pieces
¾ c. (firmly packed) brown sugar
½ c. water
½ c. butter
1 6-oz. pkg. semisweet chocolate morsels
2 unbeaten eggs
½ c. orange juice
½ c. milk
1 c. chopped walnuts

Sift flour with soda and salt. Combine dates, brown sugar, water and butter in large saucepan; cook over low heat, stirring constantly until dates soften. Remove from heat; stir in chocolate morsels. Beat in eggs; add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition; stir in walnuts. Put in well-greased 15 x 10 x 1 or 13 x 9 1/2-inch pan. Bake at 350 degrees 25 to 30 minutes. Cool.

ORANGE GLAZE:

1 ½ c. sifted confectioners' sugar
2 tbsp. soft butter
1 to 2 tsp. grated orange rind
2 to 3 tbsp. cream

Combine sugar, butter and orange rind; blend in cream until of spreading consistency. Spread over cake; cut in bars. Yield: 20-24 bars.

Hellen Hayes, Sec.
Glen Grange No. 279
Bartlett, N.H.

COCONUT BARS

½ c. melted butter
½ c. white sugar
22 graham crackers
1 can sweetened condensed milk
1 8-oz. pkg. flaked coconut
1 lge. sweet Hershey candy bar, melted
Chopped nuts

Mix butter, sugar and graham crackers; put in 9 x 12-inch pan. Bake 15 minutes in 350-degree oven. Mix the milk and coconut and spread on cracker crust. Bake for 15 minutes. Cover with melted candy bar; sprinkle with chopped nuts. Cut in squares.

Mrs. Robert Graff, Home Ec. Chm.
Goehner Grange No. 371
Goehner, Neb.

CHOCO-SCOTCH NUT SQUARES

1 c. brown sugar
⅓ c. shortening
1 egg
1 tsp. vanilla
1 c. flour
½ tsp. baking powder
¼ tsp. salt
⅛ tsp. soda
1 c. nutmeats
½ pkg. chocolate chips
½ pkg. butterscotch chips

Cream brown sugar and shortening; add egg and beat. Add vanilla; add flour sifted with baking powder, salt and soda. Mix well, then add nutmeats and chips. Turn into 8-inch square greased pan. Bake at 350 degrees for 25 to 30 minutes. When done, cover pan with waxed paper until cooled. Cut into squares. Yield: 12 squares.

Mrs. Ray L. Fiester
Nanticoke Valley Grange No. 1153
Endicott, N.Y.

COCONUT-CHOCOLATE MERINGUE BITS

¾ c. butter
1 ½ c. brown sugar
½ c. white sugar
3 eggs, separated
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
¼ tsp. soda
¼ tsp. salt
1 pkg. chocolate bits
1 c. coconut
¾ c. chopped walnuts

Mix butter, 1/2 cup brown sugar, white sugar, egg yolks and vanilla. Beat 2 minutes medium speed with mixer. Blend flour, baking powder, soda and salt together; mix thoroughly. Pat into 13 x 9 x 2-inch cookie sheet. Sprinkle chocolate bits, coconut and nuts over batter. Beat egg whites until frothy; gradually add remaining brown sugar. Beat until stiff. Spread egg whites over ingredients. Bake for 35 to 40 minutes at 350 degrees. Cool; cut into bars. Yield: 36 bars.

Mrs. Ray Swanson, Lecturer
Pokegama Grange No. 750
Pine City, Minn.

CONGO BARS

2 ½ to 2 ⅔ c. brown sugar
⅔ c. salad oil
3 eggs
2 ¾ c. flour
2 ½ tsp. baking powder
½ tsp. salt
1 c. chocolate bits
1 c. walnuts
1 tsp. vanilla (opt.)

Mix brown sugar and oil; add eggs, one at a time and mix well. Combine flour, baking powder and salt; add to sugar mixture. Stir in chocolate bits and nuts; add vanilla. Put in greased 10 x 15-inch pan. Bake at 350 degrees for 25 minutes or until golden brown. Cut in squares. Yield: 24 squares.

Madeline Rollins, Home Ec. Com.
Highland Lake Grange No. 87
Portland, Me.
June Crissman, Lecturer
Springville Grange No. 1282
Mesick, Mich.

FUDGE-NUT BARS

1 c. plus 2 tbsp. butter or margarine
2 c. light brown sugar
2 eggs
4 tsp. vanilla
2 ½ c. sifted flour
1 tsp. soda
1 ½ tsp. salt
3 c. quick rolled oats, uncooked
1 12-oz. pkg. semisweet chocolate bits
1 c. sweetened condensed milk
1 c. chopped nuts

Cream together 1 cup butter and sugar. Mix in eggs and 2 teaspoons vanilla. Sift together flour, soda and 1 teaspoon salt; stir in rolled oats. Add dry ingredients to creamed mixture; set aside. In a saucepan over boiling water, mix together chocolate bits, sweetened condensed milk and remaining butter and salt. Stir until mixture is smooth; stir in nuts and remaining vanilla. Spread about two-thirds of oatmeal mixture in bottom of greased 15 1/2 x 10 1/2 x 1-inch jelly roll pan. Cover with chocolate mixture. Dot with remainder of oatmeal mixture and swirl it over chocolate filling. Bake at 350 degrees for 25 to 30 minutes or until lightly browned. Cut in 1 x 2-inch bars. Yield: 60 bars.

Arlene Werner, Flora
Corfu Pofh Grange No. 142
Warsaw, N.Y.
Mrs. Elwyn Coman, Lecturer
Chilli Grange No. 393
Rochester, N.Y.

FUDGE SQUARES

1 c. sugar
⅔ c. shortening
2 eggs, beaten
1 tsp. vanilla
1 c. sifted flour
½ tsp. salt
2 squares melted chocolate
½ c. nuts
24 marshmallows
1 c. chocolate bits

Cream sugar and shortening; add eggs and vanilla. Beat well. Sift flour with salt; add to egg mixture. Add melted chocolate and nuts. Spread in 6 x 12-inch pan. Bake at 350 degrees for 25 minutes. Cut marshmallows into quarters and

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spread on hot cookies. Melt the chocolate bits and spread on top of marshmallows. Let cool; cut into squares. Yield: 20 squares.

Jeanette Huckins, Home Ec. Com.
New Hampton Grange
Ashland, N.H.

GRAHAM CRACKER COOKIES

- 1 ¾ c. graham crackers
- 1 can sweetened condensed milk
- ½ c. nuts
- ½ pkg. chocolate chips

Crush graham crackers into crumbs; add all ingredients together in mixing bowl. Pour into square cake pan. Bake at 250 to 300 degrees about 20 minutes. Cut into squares. Yield: 8 squares.

Mrs. Winifred Nason, Home Ec. Chm.
Reunion Grange No. 303
Union, N. H.

HELLO DOLLY

- 1 c. graham cracker crumbs
- 1 stick butter
- 1 12-oz. pkg. chocolate bits
- 1 c. chopped nuts
- 1 c. coconut
- 1 can sweetened condensed milk

Cover bottom of 8 x 11-inch baking dish with graham cracker crumbs. Melt butter and pour over crumbs. Sprinkle over chocolate bits, nuts and coconut; pour the milk over all. Bake for 40 minutes at 350 degrees or until mixture browns on top. Cut into bars. Yield: 12 bars.

Mrs. Lloyd M. Carl, Master's Wife
Pioneer Subordinate Grange No. 277
Enid, Okla.

HELLO DOLLY

- 4 to 5 tbsp. butter
- 1 c. graham cracker crumbs
- 1 c. chocolate chips
- 1 c. flaked coconut
- 1 c. pecans or broken nutmeats
- 1 can sweetened condensed milk

Melt butter in 8 x 10-inch cake pan; add crumbs. Sprinkle chocolate chips over crumbs, then coconut and nutmeats. Pour milk over all. Bake 20 to 30 minutes at 350 degrees. Cool and cut in 2-inch squares.

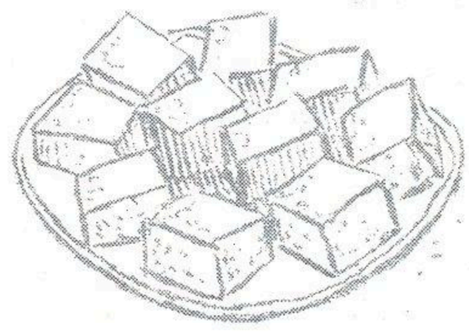
Mrs. Elsie Granle, Lecturer
Lansing Grange No. 649
Lansing, Minn.
Mrs. Fred Herrian, First Lady
Oklahoma State Grange
Douglas, Okla.

MARY'S CHOCOLATE BARS

- ½ c. butter
- ½ c. oleo
- 1 c. brown sugar
- 1 egg yolk
- 1 tsp. vanilla
- 1 c. sifted flour
- ¼ tsp. salt
- 7 5-cent chocolate bars
- ¾ c. chopped pecans

Cream butter, oleo and sugar well. Add egg yolk and vanilla; beat well. Sift flour and salt together; add to creamed mixture. Spread mixture into an ungreased 9 x 13-inch pan. Bake 25 to 30 minutes at 325 degrees. Immediately after removing bars from oven, place candy bars on top. As chocolate melts, spread to cover surface; sprinkle with nuts. Cool; cut into small bars.

Madge Sagrilla, Home Ec. Chm.
Hopedale Grange No. 2588
Hopedale, O.



OATMEAL-FUDGE BARS

- ½ c. soft shortening
- 1 c. light brown sugar
- 1 egg
- 1 ½ tsp. vanilla
- ¾ c. sifted flour
- ½ tsp. baking soda
- ¾ tsp. salt
- 2 c. quick-cooking oats
- ½ c. chopped nuts
- 1 6-oz. pkg. chocolate bits
- 1 tbsp. butter
- ⅓ c. sweetened condensed milk
- ½ c. chopped nuts

Grease 9 x 9 x 1 3/4-inch pan; preheat oven to 350 degrees. In medium bowl, beat shortening with sugar until fluffy; beat in egg and 1/2 teaspoon vanilla. Sift flour with soda and 1/2 teaspoon salt into sugar mixture; stir to mix well. Stir in oats and nuts. Remove 1 cup of mixture for topping; press remaining mixture evenly into bottom of prepared pan. In small saucepan, combine chocolate bits, butter, milk and remaining salt. Cook, stirring, over low heat, until chocolate and butter are melted. Remove from heat; stir in nuts and remaining vanilla. Spread chocolate mixture over oatmeal layer. Sprinkle top with reserved oatmeal mixture. Bake 25 minutes until lightly brown. Cut in 1-inch squares. Yield: 24 squares.

Mrs. Mary V. Smith, Sec.
East Blackstone Grange
Blackstone, Mass.

SEVEN-LAYER COOKIES

1 stick margarine
1 c. graham cracker crumbs
1 c. coconut flakes
1 6-oz. pkg. chocolate bits
1 6-oz. pkg. butterscotch bits
1 can sweetened condensed milk
1 ½ c. chopped nuts

Melt margarine in 9 x 13-inch pan. Over this sprinkle crumbs, coconut and bits. Pour milk over all and sprinkle on nuts. Bake 30 minutes at 350 degrees. Cut into bars.

Mrs. Charlotte Gaunt, Master
Mickleton Grange No. 111
Mickelton, N.J.

SEVEN-LAYER COOKIES

¼ lb. melted margarine
1 ½ c. graham cracker crumbs
1 ½ c. shredded coconut
1 6-oz. pkg. chocolate bits
1 6-oz. pkg. butterscotch chips
1 12-oz. can condensed milk
1 c. chopped pecans

Place all ingredients in layers as listed in a 9 x 13-inch shallow pan. Bake 30 to 35 minutes at 350 degrees. Cut into 1-inch squares and serve. Yield: 6-8 squares.

Marjorie Kendall, Home Ec. Chm.
Preston City Grange No. 110
Norwich, Conn.

SUNSHINE AND SHADOW SQUARES

1 ½ c. brown sugar (packed)
1 c. margarine
½ c. white sugar
2 egg yolks
1 tbsp. water
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 sm. pkg. chocolate bits
2 egg whites

Mix 1/2 cup brown sugar and next nine ingredients; batter will be stiff. Pat batter into a 10 x 14-inch pan. Sprinkle chocolate bits over batter. Beat the egg whites and remaining brown sugar into a meringue; spread over the batter and chocolate bits. Bake at 325 degrees for 10 minutes. Reduce temperature to 300 degrees; bake for 15 more minutes. Cool and cut into squares. Yield: 24 squares.

Mrs. Wilma Jean Brooks
Home and Comm. Serv. Chm.
Whately Grange No. 414
Whatley, Mass.

TOFFEE SQUARES

1 c. butter or margarine
1 c. brown sugar
1 egg yolk
1 tsp. vanilla
2 c. flour
¼ tsp. salt
1 giant Hershey bar, melted
¾ c. finely chopped walnuts

Cream butter and brown sugar well. Blend in egg yolk and vanilla. Sift flour and salt; mix into sugar mixture. This is a heavy batter. Spread in a 10 x 13-inch greased cookie sheet; pat down. Bake 20 minutes at 350 degrees. While still warm frost with melted chocolate and sprinkle chopped nuts on top. Cut in 1 1/2-inch squares. Yield: 36 squares.

Mrs. Frances B. Holland, Master's Wife
Wyandotte Grange No. 495
Oroville, Cal.

TOFFEE SQUARES

2 king size Hershey bars
1 c. brown sugar
1 c. butter or margarine
1 egg yolk
2 c. flour
1 tsp. vanilla

Melt the chocolate in the top of a double boiler. Cream butter and sugar; add egg yolk, flour and vanilla. Spread very thin on a greased 12 x 18-inch jelly roll pan; press down with spatula or fingers. Bake at 350 degrees for 20 minutes. As soon as removed from the oven, spread with melted chocolate and sprinkle with nuts. Cut in 1-inch squares. Yield: 64 squares.

Mrs. Robert F. Smith, Master's Wife
Hamden Grange No. 99
Hamden, Conn.

CHRISTMAS FRUIT BARS

1 ¼ c. sifted all-purpose flour
1 ½ tsp. baking powder
1 tsp. salt
3 eggs
1 c. sugar
1 tsp. vanilla
1 ½ c. chopped, mixed candied fruit
½ c. chopped dates
1 c. chopped walnuts

Sift together flour, baking powder and salt. Beat eggs until light; add sugar gradually, beating after each addition. Add vanilla; stir in dry ingredients. Fold in fruits and nuts. Spread into two 8-inch square foil-lined pans. Bake at 350 degrees for 25 to 30 minutes. Cool; cut into bars. Yield: 36 bars.

Mrs. Opal Lancaster, Master
Siletz Valley Grange No. 558
Logsden, Ore.

COFFEE BAR

3 c. flour
½ tsp. salt
2 tsp. baking powder
2 c. brown sugar
1 c. shortening
2 eggs
1 c. cold coffee
1 tsp. baking soda dissolved in 1 tbsp. hot water
1 c. nuts
1 6-oz. pkg. butterscotch bits

Mix flour, salt and baking powder together; mix in remaining ingredients in order given. Put in 12 x 18 x 1-inch cookie pan. Bake in 350-degree oven for 25 minutes. Cut into bars. Yield: 36 bars.

Mrs. James McChesney, Master
Big Beaver Grange No. 1578
New Galilee, Pa.

COFFEE-DATE BARS

1 ¼ c. sifted flour
2 tbsp. instant coffee
1 tsp. baking powder
¼ tsp. salt
3 eggs
1 c. sugar
½ c. finely chopped pitted dates
½ c. coarsely chopped walnuts

Measure flour, instant coffee, baking powder and salt into a sifter. Beat eggs until light in a medium bowl; beat in sugar slowly. Continue beating until thick; beat in dates and nuts. Sift flour mixture overall and fold in. Spread in a greased 13 x 9 x 2-inch baking pan. Bake at 350 degrees for 35 minutes or until a toothpick inserted in center comes out clear. Cool completely in pan; cut into bars. Yield: 3 dozen bars.

Mrs. Helen Krieg, Gatekeeper
Alisal Grange No. 475
Salinas, Cal.

FROSTED COFFEE SQUARES

½ c. shortening
1 c. brown sugar
1 egg, unbeaten
½ c. strong coffee, hot
1 ½ c. sifted flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt (opt.)
½ tsp. cinnamon
½ to 1 c. raisins
¼ to ¾ c. nuts
1 c. confectioners' sugar
Butter
Milk

Cream shortening and sugar well. Add egg and beat well. Add coffee and stir well. Sift flour with dry ingredients and add to coffee mixture, stirring well. Add raisins and nuts. Pour into a greased and floured 8 x 12-inch pan or cookie sheet. Bake 20 to 30 minutes in 350-degree oven. Mix confectioners' sugar, a little butter and milk to make a light frosting; spread over cake. Cut in squares. If desired, pour boiling water over raisins and drain before adding to batter. Yield: 12-15 squares.

Mrs. Edith M. Hill, Home Ec. Chm.
Scammell Grange No. 122
Durham, N. H.
Agne Teboe, Home Ec. Chm.
Union Grange No. 2578
Mendon, O.

CHINESE CHEWS

½ c. butter
1 c. brown sugar
2 eggs
½ c. chopped mixed nuts
¼ c. cut-up dates
1 tbsp. chopped raisins
1 tbsp. flaked coconut
¾ c. flour

Cream butter and sugar until light and fluffy. Add eggs, nuts, dates, raisins and coconut; mix well. Add flour and beat until blended. Bake in a well-greased 8-inch square pan in 350-degree oven for 40 minutes. While still warm, cut into 2-inch squares.

Marilyn Chamberlain, Master
Baker's River Grange No. 290
Rumney, N. H.

DATE CRUMBLES

¾ c. pitted dates
1 ½ c. sugar
¾ c. milk
¾ c. plus 1 tbsp. butter
1 c. sifted flour
½ tsp. salt
1 tsp. soda
2 ½ c. quick-cooking oatmeal

Cook dates, 1/2 cup sugar, milk and 1 tablespoon butter until thick; set aside. Cream remaining butter and remaining sugar. Sift together flour, salt and soda; stir into creamed mixture. Mix in oatmeal. Place one-half flour mixture in 10-inch square pan; press down to cover bottom until firm. Cover with date mixture. Place remaining flour mixture on top, covering well. Bake 30 minutes in 350-degree oven; cut in 2-inch squares. Yield: 25 squares.

Marjorie Maude, Home Ec. Chm.
Tuttle Grange
Hagerman, Idaho

DATE CRUMBLES

2 c. rolled oats
1 ½ c. flour
¾ c. butter
2 c. brown sugar
1 tsp. soda
½ tsp. salt
1 lb. dates
1 c. hot water
1 tsp. flour

Mix oats, flour, butter, 1 cup sugar, soda and salt together. Put one-half of mixture into an oblong cake pan. Cook dates, remaining sugar, hot water and flour until thickened; cool. Spread date filling over crumbs in pan; cover with remaining half of crumb mixture. Bake at 400 degrees for 20 to 25 minutes. Yield: 24 squares.

Mrs. Charlene T. Gray, Master
Indian River Grange
Addison, Me.

DATE-HONEY BARS

3 eggs
1 c. strained honey
1 ½ c. sifted cake flour
½ tsp. salt
1 tsp. baking powder
2 c. ground dates
1 c. ground nutmeats
Confectioners' sugar

Beat eggs well; gradually beat in honey. Sift flour, salt and baking powder; stir into egg mixture. Stir in dates and nutmeats. Place in a greased and floured 9 x 13-inch pan. Bake in 350-degree oven for about 30 minutes. When cool, cut cake into bars; roll in confectioners' sugar. Wrap bars individually in waxed paper. Yield: 42 bars.

Betty Lilly, Home Ec. Chm.
San Diego Harbor Grange No. 775
San Diego, Cal.

DATE-NUT BARS

¾ c. sifted flour
½ tsp. double-acting baking powder
½ tsp. salt
1 c. (firmly packed) brown sugar
2 well-beaten eggs
2 tbsp. melted butter
1 c. chopped walnuts or pecans
1 c. dates, cut in small pieces

Sift together flour, baking powder and salt into large bowl. Add brown sugar; mix well. Blend in eggs and butter; mix thoroughly. Stir in chopped walnuts and dates. Spread in a well-greased 11 x 7 or 9 x 9-inch pan. Bake in a 350-degree oven 25 to 30 minutes. While warm, cut into bars. If desired, roll in confectioners' sugar before serving. Yield: 2 dozen bars.

Mrs. Bertha Hallberg, Home Ec. Chm.
Ellery Grange No. 353
Bemus Point, N. Y.

DATE-NUT BARS

1 c. sugar
½ c. butter or Crisco
2 eggs, beaten
1 tsp. vanilla
1 c. flour, sifted
½ tsp. baking powder
½ tsp. salt
1 c. dates, cut
1 c. nuts

Cream sugar and butter; add eggs and vanilla. Add dry ingredients sifted together; add dates and nuts. Bake at 375 degrees 30 minutes. Let cool; cut in bars. Yield: 12 bars.

Mrs. Debbie Yates, Home Ec. Chm.
Bloomfield Grange No. 1028
Thurman, O.

DATE-ORANGE-LEMON BARS

1 lemon, juice and grated rind
1 orange, juice and grated rind
1 lb. dates, chopped
4 eggs
1 lb. brown sugar
2 c. sifted all-purpose flour
1 tsp. instant coffee
2 tsp. baking powder
½ tsp. salt
1 ½ tsp. cinnamon
1 tbsp. melted butter
1 c. chopped nutmeats

Add lemon and orange rinds and juices to dates; let set overnight. In a bowl, beat eggs well; add brown sugar and beat. Add dates and juices in which they were soaked. Mix and sift flour, instant coffee, baking powder, salt and cinnamon; stir into egg mixture. Stir in butter and the nutmeats. Spread batter in a greased 10 x 15-inch jelly roll pan. Bake in a 350-degree oven for 30 to 35 minutes; cool. Cut into bars; roll in confectioners' sugar, if desired. These bars freeze well and will keep indefinitely. Yield: 80 bars.

Mrs. Rebecca Crane
Bucks Harbor Grange No. 460
Bucks Harbor, Me.

DATE SQUARES

1 8-oz. pkg. pitted dates
½ c. sugar
½ c. water
1 ¾ c. flour
1 tsp. soda
1 ¾ c. oatmeal
1 c. brown sugar
1 c. shortening

Boil pitted dates with sugar and water for 5 minutes; stir constantly to prevent sticking. Crush dates while stirring. Sift flour and soda together; add the oatmeal and brown sugar. Cut in shortening into dry ingredients, as for pie crust. Spread half of this crumbly mixture into

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an oiled pan; cover with date mixture. Put remainder of crumbs over the dates. Bake at 350 degrees until slightly brown. Cut into squares before cooling.

Mrs. Alice Traylor, Home Ec. Chm.
Gunter Grange No. 919
Drain, Ore.

FRUIT BARS

2 tbsp. butter or shortening
1 c. sugar
2 eggs
1 tbsp. hot water
1 tsp. vanilla
1 c. flour, sifted
1 tsp. baking powder
1 c. chopped dates
1 c. chopped nuts
Powdered sugar

Soften butter and sugar; add an egg at a time, beating well after each addition. Add hot water and vanilla; beat. Add three-fourths of flour with baking powder; beat until blended. Add dates, which have been mixed with remaining flour, a little at a time. Add nuts and beat. Spread dough thinly in a long shallow pan. Bake in 350-degree oven about 25 minutes; cool and cut in bars. Roll in powdered sugar.

Lui A. Consoli, Master
Oakdale Grange No. 435
Oakdale, Cal.

MRS. DALY'S DATE BARS

3 eggs
1 c. sugar
1 c. flour
1 c. chopped dates
1 c. broken nuts
1 tsp. vanilla
½ tsp. salt

Beat eggs; add sugar. Beat again; add rest of ingredients. Stir just until blended; pour into a shallow greased pan. Spread evenly; mixture will be quite stiff. Bake 25 minutes at 350 degrees. Cut into bars and remove from pan.

Mrs. Alex F. Nelson, Master
Wright Settlement Grange No. 706
Rome, N. Y.

PLANTATION FRUIT BARS

¼ c. shortening
½ c. sugar
1 egg
½ c. molasses
2 c. all-purpose flour
¼ tsp. salt
¼ tsp. soda
1 ½ tsp. baking powder
½ c. milk
1 c. chopped nuts
1 c. chopped dates

Cream shortening and sugar; beat in egg and molasses. Sift and measure flour; sift with salt, soda and baking powder into creamed mixture alternately with milk. Stir in nuts and dates. Spread in 8 x 12 or 10 x 15-inch shallow greased baking pan. Bake 25 to 30 minutes in a 350-degree oven. When cool cut into bars. Roll in powdered sugar, if desired.

Flora A. Coolum, Home Ec. Chm.
Fletcher Grange No. 473
Cambridge, Vt.
Mrs. Lester Mitchell, Jr. Deputy
Schuyler Co. Pomona Grange
Hector, N. Y.

DELTA BARS

½ c. shortening
1 c. sugar
1 whole egg plus 1 yolk, separated
1 tsp. vanilla
1 ¼ c. flour
1 tsp. baking powder
½ tsp. salt
½ c. chopped nuts

Mix shortening, sugar, egg yolks and vanilla together thoroughly. Sift flour, baking powder and salt; add to first mixture. Spread in well-greased 13 x 9 x 2-inch pan. Beat egg white until foamy. Gradually fold nuts; spread meringue over dough. Bake about 25 minutes at 375 degrees. Cut while warm. Yield: 24 bars.

Mrs. Henry A. Jones, Safety Chm.
Myrtle Creek Grange No. 442
Myrtle Creek, Ore.

DREAM BARS

1 c. butter
1 c. brown sugar
1 c. plus 2 tbsp. flour
2 eggs
1 c. white sugar
1 tsp. vanilla
1 tsp. baking powder
½ tsp. salt
1 c. nuts
1 c. coconut

Blend butter, 1 cup brown sugar and 1 cup flour together. Press into 9 x 13-inch pan. Mix remaining ingredients in bowl. Spread mixture over first layer; bake at 350 degrees for 45 minutes. Cool; cut into bars. Yield: 20 bars.

Mrs. Bruce Feakes, Ceres
Lawron Grange No. 826
Bovey, Minn.

FILBERT BARS

½ c. shortening
¾ c. powdered sugar
2 eggs, separated
1 tsp. vanilla
1 c. sifted flour
¼ tsp. salt
⅔ c. raspberry jam
¼ tsp. nutmeg
½ c. white sugar
¾ c. filberts

Cream shortening, powdered sugar, egg yolks and vanilla until fluffy; blend in flour and salt. Press mixture into 8 x 13-inch pan. Bake for 15 minutes at 350 degrees. Let cool for 10 minutes. Spread jam over cake. Beat egg whites until frothy; gradually add nutmeg and white sugar until stiff peaks form. Fold in filberts; spread over jam layer. Bake at 350 degrees for 25 minutes. Cool and cut into bars.

Mrs. Florence Whiteley, Past Master
H Yannis Grange No. 358
Osterville, Mass.

FRENCH KRISPIES

1 c. butter
1 c. brown sugar
1 egg yolk
1 tsp. vanilla
2 c. all-purpose flour
1 c. chopped nuts
⅔ lge. chocolate bar, grated

Cream butter and sugar. Add egg yolk, vanilla and flour. Stir in nuts; press in 9 x 13-inch cake pan. Bake about 20 minutes at 350 degrees. Remove from oven; cool about 5 minutes. Sprinkle chocolate over top. Melt and spread. Cool; cut into bars.

Mrs. Eunice G. Aubel, Master's Wife
Coolspring Grange No. 1619
Mercer, Pa.

FROSTED SQUARES

1 c. sugar
½ c. butter
1 ½ c. flour
1 tsp. baking powder
1 whole egg plus 1 egg, separated
1 tsp. vanilla
1 c. brown sugar
1 c. chopped nuts

Cream sugar and butter. Sift flour and baking powder together. Combine with creamed mixture; mix well. Add whole egg, egg yolk and vanilla; blend thoroughly. Pour into 8-inch square pan. Beat egg white until stiff; add brown sugar and nuts. Spread on top of mixture. Bake at 350 degrees for 30 minutes. Cool; cut into squares. Yield: 16 squares.

Mrs. Helen E. Wright, Overseer
Westford Grange
Westford, Mass.

FRUIT BARS

1 No. 2 ½ can peaches
1 ½ c. brown sugar
¾ c. melted shortening
2 c. flour, sifted
2 c. rolled oats
1 tsp. soda
1 tsp. vanilla
¼ tsp. salt

Mash peaches with spoon; cook with 1/2 cup sugar until slightly thickened. Cool; mix remaining sugar and shortening. Add remaining ingredients stirring until crumbly. Put half of crumb mixture in bottom of 8 x 12-inch pan. Spread peach mixture over; cover with remaining crumbs. Bake at 350 degrees for 30 minutes. Cut into squares; serve with topping. Yield: 12 squares.

Mrs. Irvin Cook, Master's Wife
Edon Comm. Grange No. 2580
Edon, O.

FRUIT SQUARES

1 lb. lard
1 c. sugar
1 qt. sifted flour
1 tsp. salt
1 c. sour milk or buttermilk
2 eggs
1 tsp. soda dissolved in little hot water
Jam or marmalade

Put lard, sugar, flour and salt in bowl; rub together like pie crust. Add sour milk and eggs. Add soda and water to mixture. Knead with hands until well blended. Line two 10 x 14-inch greased pans with mix 1/2-inch thick. Cover with jam. With remaining mixture, make narrow crisscross on top. Bake at 375 degrees for 25 minutes. Cool; cut into squares. Yield: 48 squares.

Mrs. Shirley Miller, Home Ec. Chm.
Hebron Grange No. 1251
Roulette, Pa.

GRAHAM CRACKER BARS

Whole graham crackers
1 ½ c. margarine or butter
½ c. light brown sugar
½ c. white sugar
½ whole egg, well beaten
½ c. milk
1 c. coconut
1 c. nuts
1 c. graham cracker crumbs
2 c. powdered sugar
1 tsp. vanilla

Line 9 x 13-inch pan with whole graham crackers. Mix together 1 cup margarine, brown and white sugar, egg and milk; bring to boil, stirring constantly. Remove from heat. Cool; add coconut, nuts and cracker crumbs. Mix well; pour over whole crackers. Add additional layer whole

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crackers. Melt remaining margarine; stir in powdered sugar and vanilla. Spread icing over bars. Yield: 20 bars.

Bessie H. Alder, Sec.
Iron Bridge Grange No. 830
Blackstone, Va.

RASPBERRY BARS

1 c. flour
1 tsp. baking powder
½ c. plus 4 tbsp. butter
2 eggs
1 tbsp. milk
½ c. raspberry jam
1 c. sugar
1 tsp. vanilla
1 to 2 c. coconut

Sift together flour and baking powder; cut in 1/2 cup butter as for pie crust. Mix 1 egg and milk together and add to flour. Spread into ungreased 9 x 12-inch pan; spread raspberry jam over the top. For the topping, mix remaining butter, melted, with sugar. Add remaining egg and vanilla; mix well. Mix in the coconut; spread on top of jam. Bake at 350 degrees for 30 minutes. Allow to cool before cutting into bars. Yield: 12 bars.

Mrs. Ethel H. Riley, Lecturer
Branford Grange No. 200
Branford, Conn.

STRAWBERRY JAM BARS

1 ½ c. flour
½ c. sugar
½ tsp. baking powder
½ tsp. cinnamon
½ c. butter
1 egg, beaten
¼ c. milk
½ tsp. almond or vanilla extract
1 c. jam
Confectioners' sugar

Sift together flour, sugar, baking powder and cinnamon; cut in butter as for pastry. Add egg, milk and flavoring; mix well. Spread half of batter in well-greased 7 x 11-inch pan. Spread jam on; drop rest of batter on by spoonfuls. Bake for 30 minutes at 400 degrees. Cool in pan; cut in bars. Sprinkle with confectioners' sugar. Yield: 12-16 bars.

Harriett Haskell, Master's Wife
Hawleyton Grange No. 1575
Binghamton, N. Y.

LEMON-COCONUT SQUARES

1 ½ c. plus 2 tbsp. sifted flour
1 ½ c. brown sugar, firmly packed
½ c. butter or margarine
2 eggs, beaten
1 ½ c. flaked or shredded coconut
1 c. chopped nuts
½ tsp. baking powder
¼ tsp. salt
½ tsp. vanilla
1 c. confectioners' sugar
1 tbsp. melted butter or margarine
Juice of 1 lemon

Mix together 1 1/2 cups flour, 1/2 cup brown sugar and 1/2 cup butter; pat down well in buttered 9 x 13-inch pan. Bake at 275 degrees 10 minutes. Combine eggs, remaining brown sugar, coconut, nuts, remaining flour, baking powder, salt and vanilla. Spread on top of baked mixture. Bake 20 minutes at 350 degrees. Combine confectioners' sugar, melted butter and lemon juice; spread over warm cake. Cut in 2-inch squares or triangles. Yield: 24 squares.

Mrs. Henry J. Bottle, Sec.
Smithville Valley Grange No. 1397
Smithville Flats, N. Y.
Mrs. A. J. Leuenberger, Master's Wife
Knoxboro Grange
Vernon Center, N. Y.

LEMON SOUR BARS

1 c. flour
2 tbsp. white sugar
⅛ tsp. salt
⅓ c. soft margarine
2 eggs, slightly beaten
1 c. brown sugar
½ c. chopped nuts
½ c. fine coconut
½ tsp. vanilla
⅔ c. powdered sugar
1 tbsp. lemon juice
1 tsp. lemon rind

Sift flour, white sugar and salt; cut margarine in until mixture looks like coarse meal. Press into 9-inch pan. Bake at 350 degrees for 15 minutes. Mix eggs, brown sugar, nuts, coconut and vanilla; pour over baked pastry. Bake 30 minutes longer. Let cool 15 minutes. Mix remaining ingredients; spread over top. Let cool and cut into bars. Yield: 9 bars.

Phyllis Corning, Flora
Freeman Lake Grange
Priest River, Idaho

LEMON SOURS

¾ c. sifted flour
⅓ c. butter or margarine
2 eggs
1 c. brown sugar
¾ c. shredded coconut
½ c. chopped nuts
⅛ tsp. baking powder
½ tsp. vanilla

Mix flour and butter to fine crumbs; spread evenly in a 11 x 7-inch pan. Bake at 350 degrees for 10 minutes. Beat eggs; mix in brown sugar, coconut, nuts, baking powder and vanilla. Spread on crust as soon as taken from oven; return to oven. Bake 20 minutes longer.

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ICING:

1 tsp. lemon rind
1 ½ tbsp. lemon juice
⅔ c. confectioners' sugar

Mix lemon rind and juice with powdered sugar until creamy; spread on cake as soon as taken from oven. Cool; cut in squares. Yield: 2 1/2 dozen squares.

Mrs. Alvena McDowell, Chaplain
Donaldson-Rosedale Grange No. 1160
Sault Ste. Marie, Mich.

MAPLE SYRUP SKIPPERS

¼ c. shortening or half butter and shortening
½ c. sugar
¼ c. brown sugar, packed
2 rounded tbsp. creamy peanut butter
1 egg
¼ c. maple syrup
½ tsp. vanilla
1 c. flour
1 tsp. baking powder
⅛ tsp. salt
2 tbsp. chopped nuts
Confectioners' sugar

Cream shortening with sugars. Blend in peanut butter, egg, maple syrup and vanilla. Sift together the flour, baking powder and salt. Blend into first mixture; stir in nuts. Spread batter on greased 15 x 8-inch cookie sheet. Bake at 350 degrees for 15 minutes. Cool; sprinkle lightly with sifted confectioners' sugar. Cut into small squares or 1-inch bars. If desired batter may be sprinkled with additional chopped nuts before baking. Yield: 15 bars.

Nell Cameron, Home Ec. Chm.
Sandown Grange No. 181
Sandown, N. H.

COCONUT MERINGUE CHEWS

½ c. butter or shortening
1 c. white sugar
2 eggs, separated
1 tsp. vanilla
2 tsp. lemon juice
1 ½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
½ c. sifted brown sugar, firmly packed
½ c. coconut

Cream shortening and add white sugar, egg yolks, vanilla and lemon juice. Beat until light and fluffy. Add flour, sifted with baking powder and salt. Mix well and press into the bottom of a 8 x 2-inch square tin. Beat egg whites until stiff; beat in brown sugar gradually. Fold in coconut; spread meringue over dough. Bake 30 minutes at 325 degrees. Cool and cut in squares.

Mrs. Gordon Park, Musician
Hartford Grange No. 1122
Hartford, N. Y.

MERINGUE BARS

1 ¼ c. sifted flour
¾ tsp. baking powder
½ tsp. salt
¾ c. oleo or butter
½ c. white sugar
1 ½ c. (packed) brown sugar
2 eggs, separated
1 tsp. vanilla
1 c. quick rolled oats
½ c. chopped walnuts

Sift flour, baking powder and salt together; set aside. Cream oleo, white sugar and 1/2 cup of the brown sugar. Beat in egg yolks and vanilla. Beat in well the sifted ingredients; stir in oats. With rubber spatula press oat mixture into 15 x 10 x 1-inch jelly roll pan. Beat egg whites until frothy. Gradually beat in remaining brown sugar. Continue to beat until very stiff and glossy. Spread meringue over the oat mixture. Sprinkle walnuts over top and press lightly in meringue. Bake at 325 degrees about 30 minutes. Cool; cut into bars while still slightly warm. Yield: 15-18 bars.

Mrs. Charles F. Harris, Master's Wife
Lisbon Grange No. 1568
Salem, O.

MERINGUE BARS

1 c. butter
1 c. sugar
1 whole egg plus 1 egg yolk
1 ½ c. flour, sifted
1 ½ tsp. baking powder
2 tsp. vanilla
1 egg white
1 c. brown sugar
½ c. nuts

Cream butter and sugar. Add egg and egg yolk and beat well. Add flour and baking powder; beat well. Add 1 teaspoon vanilla. Pat the dough in well-greased 9 x 12-inch cake pan. Beat egg white until stiff; add brown sugar, nuts and vanilla. Spread over cookie dough. Bake 15 to 20 minutes at 375 degrees. Cut in bars when cool.

Mrs. Grant McConnaha, Master's Wife
Bloomington Grange No. 2057
Muscatine, Ia.

MINCEMEAT SQUARES

1 c. (firmly packed) brown sugar
1 ¼ c. rolled oats
1 ½ c. sifted flour
½ tsp. salt
¾ c. shortening
2 c. mincemeat
½ tsp. each lemon and orange extracts

Preheat oven to 400 degrees; grease a 9-inch square pan. Combine sugar, oats, flour and salt; mix well. Cut in shortening with two knives or pastry blender until mixture has consistency of coarse crumbs. Press half the mixture in greased pan. Combine mincemeat and extracts;

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spread over mixture in pan. Top with remaining flour mixture. Bake 20 to 25 minutes. Cool slightly and cut in squares. Yield: 16 squares.

Mrs. Edith Cooper, Home Ec. Chm.
Liberty Grange No. 152
Meridian, Idaho

MINCEMEAT SQUARES

2 ⅔ c. sifted flour
1 c. sugar
¾ tsp. soda
¾ tsp. salt
¾ c. mincemeat
1 c. buttermilk
¾ c. mayonnaise
2 tsp. orange juice
2 tsp. grated orange rind
¾ c. chopped walnuts
1 c. confectioners' sugar

Sift together flour, sugar, soda and salt. Combine mincemeat, buttermilk, mayonnaise, 1 teaspoon orange juice, 1 teaspoon rind and chopped walnuts; add dry ingredients. Turn into baking pan. Bake at 350 degrees for 45 to 50 minutes. Mix confectioners' sugar and remaining orange juice and rind; spread over cake. Cut in squares.

Mrs. W. L. Barnard
Homer Grange
Midland, Mich.

NUT BARS

½ c. butter, melted
1 ½ c. plus 2 tbsp. brown sugar
1 c. flour
2 eggs
½ tsp. baking powder
¼ tsp. salt
1 tsp. vanilla
¾ c. coconut
¾ c. walnuts

Mix butter, 2 tablespoons brown sugar and flour. Press into 8 x 8-inch pan. Bake at 300 degrees for 30 minutes. Beat eggs; add remaining brown sugar, baking powder, salt and vanilla. Fold in coconut and walnuts. Spread over top of baked crust. Bake 30 minutes at 300 degrees. Cut in bars while warm. Yield: 16 bars.
PERSONAL NOTE: This recipe has been a State winner twice, once in 1965 and again in 1952.

Mrs. Louis H. Remsburg, Home Ec. Chm.
Carroll Manor Grange No. 406
Buckeystown, Md.

ORANGE SLICE BARS

1 lb. candy oranges slices
2 c. sifted flour
½ tsp. salt
1 lb. brown sugar
4 eggs, slightly beaten
1 c. chopped nuts
1 tsp. vanilla

Cut orange slices into small pieces with scissors dipped in cold water. Add to flour and salt. Add remaining ingredients and mix well. Spread into greased and floured 8 x 12 x 2-inch or 9 x 9 x 2-inch pan. Bake at 350 degrees for 45 minutes. Cool in pan; cut into squares. Yield: 18 squares.

Eliza Poletti, Home Ec. Chm.
Morro Bay Grange No. 749
Morro Bay, Cal.

PEANUT BUTTER BROWNIES

6 eggs
3 c. white sugar
1 ½ c. brown sugar
1 c. peanut butter
½ c. shortening
1 tbsp. vanilla
4 c. unsifted flour
1 ½ tbsp. baking powder
1 ½ tsp. salt
½ c. chopped peanuts

Combine eggs, sugar, peanut butter, shortening and vanilla. Thoroughly blend. Add dry ingredients and mix only until mixture is smooth. Stir in peanuts. Spread dough into two lightly greased 15 1/2 x 10 1/2 x 1-inch pans or three 13 x 9 x 2-inch pans. Bake for 25 minutes in 350-degree oven.

Mrs. Archie Landey, Lecturer
Quadna Grange No. 701
Hill City, Minn.

PEANUT BUTTER FINGERS

½ c. oleo or shortening
½ c. white sugar
½ c. brown sugar
1 egg
Peanut butter
½ tsp. soda
¼ tsp. salt
1 tsp. vanilla
1 c. flour
1 c. quick oats
1 6-oz. pkg. chocolate bits
½ c. powdered sugar
2 to 4 tbsp. milk

Cream oleo; add white sugar and brown sugar. Blend in egg, 1/3 cup peanut butter, soda, salt and vanilla. Stir in flour and oats; spread in 13 x 9-inch greased pan. Bake at 350 degrees for 20 to 25 minutes. Sprinkle with chocolate evenly over baked mixture. Combine powdered sugar, 1/4 cup peanut butter and milk; mix well. Dribble over top of cookies and cut into bars. Yield: 2 dozen.

Ruth A. Sherick, Master's Wife
Bethel Grange No. 2494
New Carlisle, O.
Cora Dunkle, Home Ec. Chm.
Independence Grange No. 179
Avella, Pa.

PECAN CHEWIES

4 eggs, slightly beaten
1 lb. brown sugar
2 c. biscuit mix
1 tsp. vanilla
1 tbsp. cream or evaporated milk
2 c. pecans
Powdered sugar

Steam eggs and brown sugar in double boiler for 15 minutes, stirring occasionally. While hot, add biscuit mix, vanilla, cream and pecans. Pour into ungreased 13 x 9 x 2-inch pan. Bake 30 minutes at 350 degrees. Cut into bars and dust with powdered sugar. Yield: 18 bars.

Mrs. William Hollen, Master's Wife
Gatesville Grange No. 1597
Leonardville, Kan.

PECAN COOKIES

1 ¼ c. sifted cake flour
½ tsp. salt
¼ c. butter or margarine
3 tbsp. cold water

Sift together flour and salt. Cut in butter until crumbly. Add water, 1 tablespoon at a time; mix lightly with fork. On lightly floured surface, roll into 10 x 6-inch rectangles. Place in 10 x 6 1/2-inch baking dish. Bake at 450 degrees 15 to 20 minutes or until lightly browned. Let cool.

PECAN TOPPER:

½ c. butter
1 c. sifted confectioners' sugar
⅓ c. honey
1 c. chopped pecans

In saucepan heat butter, sugar and honey to boiling, stirring occasionally. Remove from heat; stir in pecans. Cool 5 minutes. Pour over baked crust. Bake at 350 degrees for 20 minutes. Cut into small bars or squares. Yield: 3 dozen bars.

Mrs. Harold Baxter, Chaplain
Gleneida Grange
Carmel, N.Y.

PINEAPPLE SQUARES

½ lb. butter or oleo
2 c. sugar
4 eggs
1 tsp. vanilla
1 tsp. almond (opt.)
3 c. sifted flour
1 med. can crushed pineapple and juice

Cream butter and sugar; add eggs one at a time. Add flavoring; mix in flour. Spread three quarters of the batter on a greased 12 x 18-inch cookie sheet. Pour over this the pineapple juice and fruit. Drop remaining batter by spoonfuls over filling. Bake in a 325-degree oven for about 40 to 45 minutes. Cut into 2-inch squares. May use any filling such as jelly, jam, dates, raisins, apricots or mincemeat. Yield: 54 squares.

Mrs. Salley Herholz, Flora
Quaboag Pomona Grange No. 15
Leicester, Mass.

PINEAPPLE SQUARES

2 ½ c. vanilla wafer crumbs
1 c. butter or oleo
1 ½ c. sifted confectioners' sugar
2 eggs
1 can crushed pineapple, drained
½ pt. cream, whipped

Mix 2 cups crumbs with 1/2 cup melted butter; put in 8 x 12-inch pan and press down. Bake at 325 degrees for about 15 minutes. Cool. Cream remaining butter, adding gradually confectioners' sugar; add eggs, one at a time, after each addition. Spread over crumb mixture. Fold pineapple into whipped cream; spread over icing mixture. Put remainder of crumbs on top; chill a few hours before serving. Will keep three to four days in refrigerator.

Mrs. Roberta L. Frost, Master
Pembroke Grange No. 111
Concord, N. H.

FROSTED RAISIN CREAMS

2 c. seedless raisins
1 tsp. soda
1 ½ c. sugar
2 eggs, beaten
3 ½ c. flour
1 c. butter
2 tsp. cinnamon
⅛ tsp. salt
1 tsp. vanilla

Cover raisins with water; bring to a boil. Let cool for 20 minutes. Add enough water to raisin juice to equal 1 cup; add soda. Combine all ingredients at once; stir until well blended. Spread very thin on two large greased cookie sheets. Bake at 350 degrees 15 to 18 minutes or until done. Frost while hot with following frosting.

FROSTING:

2 c. powdered sugar
¼ c. margarine
½ tsp. vanilla

Mix all ingredients with enough hot water for spreading consistency; spread over Raisin Creams. Cut in squares. Yield: 24 pieces.

Mrs. Sandra Bruch
Sunflower Grange No. 1826
Kingman, Kan.

ORANGE-RAISIN SQUARES

1 c. golden raisins
1 c. brown sugar, packed
1 ¼ c. water
½ c. shortening, part butter or margarine
1 tbsp. grated orange rind
1 tsp. vanilla
2 c. sifted all-purpose flour
1tsp. salt
1 tsp. soda
1 tsp. baking powder

Rinse and drain raisins; combine with sugar, water and shortening. Boil 5 minutes; cool to room temperature. Add orange rind and vanilla. Sift together remaining ingredients; stir into raisin mixture. Beat well; turn into greased 9-inch square pan. Bake at 350 degrees 30 to 35 minutes. Cut into squares.

Mrs. Leslie Vosburgh, Serv. and Hosptal. Chm.
Mayfield Grange No. 683
Gloversville, N. Y.

PAN COOKIES

2 eggs
1 c. shortening
2 c. brown sugar
3 c. flour
1 tsp. cinnamon
1 tsp. baking powder
1tsp. baking soda
1 c. boiling water
1 c. raisins

Cream eggs and shortening together. Sift dry ingredients into mixture and mix well. Stir in boiling water and raisins. Pour into pan. Bake 20 minutes in a 375-degree oven. When cooled cut into squares.

Alyce Blanchette, Master
Wyoming Grange No. 54
Goffstown, N. H.

RAISIN BROWNIES

1 c. raisins
1 c. water
1 c. shortening
1 c. sugar
2 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 tsp. soda
½ tsp. salt
1 egg
1 tsp. vanilla
½ c. chopped walnuts

Boil raisins in water until reduced one half. Add shortening and sugar to hot mixture. While mixture is cooling, sift together flour, cinnamon, nutmeg, cloves, soda and salt; add to cooled mixture. Add egg, vanilla and walnuts; spread on cookie sheet. Bake at 350 degrees about 20 minutes. While still warm, spread on thin frosting or plain powdered sugar; cut into squares.

Emily Seiler, Home Ec. Chm.
Wheat Ridge Grange No. 155
Denver, Colo.

RAISIN BAR COOKIES

1 c. (or more) raisins
1 ½ c. water
1 c. brown sugar
½ c. butter or shortening
1 or 2 eggs
2 c. flour
1 tsp. soda
½ tsp. each cloves and cinnamon
½ tsp. salt
½ c. nuts

Cook raisins in water 5 minutes; cool. Cream sugar, shortening and egg. Add flour, soda, spice, salt and 1 cup of liquid from cooked raisin. Add raisins and nuts; pour in greased and floured 16 x 12-inch pan. Bake in 350-degree oven 20 minutes.

ICING:

½ c. butter
½ c. brown sugar
½ tsp. salt
Cream
2 c. powdered sugar

Cook butter, sugar and salt slowly for 5 minutes or until sugar has creamed. Let cool for a few minutes; add enough cream to thin. Add powdered sugar; mix well. Spread on Raisin Bar Cookies.

Mrs. George King, Home Ec. Chm.
Mora Grange No. 117
Kuna, Idaho

SPICE BAR COOKIES

1 c. raisins
1 ½ c. water
1 tsp. soda
¾ c. shortening
1 ½ c. sugar
2 eggs
2 ½ c. flour
¼ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
¼ tsp. nutmeg
½ c. walnuts

Cook raisins about 5 minutes in water; cool. Drain liquid into measuring cup; add additional water, if needed, to make 1 cup liquid. To liquid add soda; set aside. Cream together shortening and sugar; add eggs and beat well. Sift

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dry ingredients together; add alternately with liquid and soda to sugar mixture. Fold in cooked raisins and walnuts. Pour into a greased and floured 10 x 15 x 1-inch jelly roll pan. Bake at 350 degrees for 25 minutes. When cool, frost with Butter Cream Frosting; cut into bars to serve.

BUTTER CREAM FROSTING:

- 1 c. powdered sugar
- 1 tbsp. butter
- ⅛ tsp. cinnamon
- Milk

Combine all ingredients, adding enough milk to make spreading consistency. Spread on Spice Bar Cookies. Yield: 24-32 bars.

Mrs. Ivan Raney, Home Ec. Chm.
Westfield Grange
Enon Valley, Pa.

SOUTHERN PECAN BARS

- 1 c. flour
- ¼ tsp. baking powder
- ¼ c. butter
- ⅓ c. firmly-packed brown sugar
- ¼ c. pecans, chopped

Sift together flour and baking powder. Blend together butter and brown sugar. Add dry ingredients; mix with electric mixer or spoon until mixture resembles coarse meal. Stir in pecans; mix well. Pat firmly into bottom of 12 x 8 x 2-inch pan, well-greased. Bake at 350 degrees for 10 minutes.

PECAN TOPPING:

- 2 eggs
- ¾ c. dark corn syrup
- ¼ c. firmly-packed brown sugar
- 2 tbsp. flour
- ½ tsp. salt
- 1 tsp. vanilla
- ¾ c. pecans, chopped

Beat eggs until foamy. Add corn syrup, brown sugar, flour, salt and vanilla. Mix well; pour over partially baked crust. Sprinkle with pecans or arrange pecan halves over top. Bake at 350 degrees for 25 to 30 minutes. Let cool in pan; cut into bars. Store in tightly covered container. Yield: 30 bars.

Mrs. Horace Ferguson, Home Ec. Chm.
Greene Co. Pomona Grange No. 63
Xenia, O.

TOFFEE NUT BARS

- ½ c. soft butter or shortening
- 1 ½ c. brown sugar
- 1 c. plus 2 tbsp. sifted flour
- 2 eggs, beaten
- 1 tsp. vanilla
- 1 tsp. baking powder
- ½ tsp. salt
- 1 c. shredded coconut
- 1 c. almonds chopped

Mix butter, 1/2 cup brown sugar and 1 cup flour until crumbly; press into ungreased 9 x 13-inch cake pan. Bake 10 minutes at 350 degrees. Beat eggs; stir in remaining brown sugar and vanilla. Mix remaining flour, baking powder and salt; stir into egg mixture. Mix in coconut and nuts. Spread topping evenly over cake mixture; bake an additional 25 minutes until brown. Cool slightly; cut into bars. Other nuts may be substituted for almonds. Yield: 28 bars.

Mrs. Richard Bull, Flora
Nebraska State Grange
Blair, Neb.
Mrs. Robert E. Brown, Master's Wife
Burr Oak Grange No. 1350
Burr Oak, Mich.

WALNUT SQUARES

- 1 egg
- 1 c. light brown sugar
- 1 tsp. vanilla
- ½ c. unsifted flour
- ¼ tsp. salt
- ¼ tsp. soda
- ½ c. chopped walnuts

Stir together egg, sugar and vanilla. Sift flour with salt and soda; add to first mixture. Stir in walnuts. Spread in greased 8-inch square pan; bake 20 minutes at 350 degrees. Cut in squares while warm. Yield: 16 squares.

Mrs. Wesley Reckler, Progress Comm.
Palo Alto Grange No. 2111
Newton, Ia.

WINE DROPS

- 1 c. butter
- 2 c. sugar
- 1 c. molasses
- 2 eggs
- 1 c. sweet milk
- 3 ½ c. flour
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 1 c. raisins

Cream butter and sugar; add molasses, eggs and milk. Sift flour, soda, cinnamon and cloves together. Add to mixture; stir in raisins. Spread into two 10 x 15-inch cookie sheets; sprinkle with additional sugar and cinnamon. Bake at 350 degrees for 20 to 25 minutes. When cool, cut into squares. Yield: 48 squares.

Mrs. Archie Kent, Master
Brooklyn Grange No. 246
Brooklyn, Pa.

RECIPE FOR CHOCOLATE TORTE ON PAGE 188

ANGEL PIE

6 eggs, separated
1 ½ tsp. vinegar
1 tsp. vanilla
¼ tsp. salt
2 ¼ c. sugar
⅓ c. flour
3 c. scalded milk
2 pkg. Dream Whip, whipped

Beat egg whites stiff; add vinegar, vanilla and salt. Gradually add 1 1/2 cups sugar. Put mixture in a 9 x 13-inch drip pan; bake at 300 degrees for 1 hour and 15 minutes. Set aside to cool. Combine egg yolks, flour, remaining sugar and milk; cook until thick. Cool. Spread one-half the Dream Whip on cooled meringue; place cooled egg yolk mixture over Dream Whip. Top with remaining Dream Whip. Sprinkle with nuts, if desired. Let stand 3 to 4 hours or overnight. Yield: 15 servings.

Mrs. William G. Simon, Master's Wife
Boot Jack Grange No. 1680
Ridgway, Pa.

BANANA CREAM TORTE

6 egg whites
½ tsp. cream of tartar
1 ¾ c. sugar
3 bananas
1 pt. heavy cream
½ c. sugar
½ tsp. vanilla

Beat egg whites and cream of tartar till frothy. Gradually add sugar and beat until very stiff and glossy. Spread in two 9-inch layer pans lined with paper or on large cookie sheet in two circles. Bake in 250 or 275-degree oven for 60 minutes. Turn off oven; let cool in oven. Remove from pan; put sliced bananas on one layer. Top with second layer. Whip cream; add sugar and vanilla. Spread on top and sides of torte. Keep in refrigerator 2 to 3 hours before serving. Yield: 10-12 servings.

Irma Tuomala, Ceres
Watatic Grange No. 36
New Ipswich, N. H.

CHERRY TORTE

4 egg whites
¾ tsp. cream of tartar
1 ½ c. sugar
1 tsp. vanilla
1 ⅓ c. soda cracker crumbs, finely rolled
⅔ c. chopped nuts
½ pt. Dream Whip
1 1-lb. 5-oz. can prepared cherry pie filling

Beat until foamy egg whites and cream of tartar; continue beating and gradually add sugar. Beat until stiff; add vanilla and fold in crumbs and nuts. Spread in 8 x 12-inch ungreased pan. Bake at 325 degrees for 25 minutes until slightly browned; cool. Beat Dream Whip and spread over torte; cover with cherry filling. Yield: 8 servings.

Mrs. Helen Kauderer, Master's Wife
Lake Shore Grange No. 1305
Lake City, Pa.

CHERRY TORTE

3 egg whites
⅔ tsp. cream of tartar (opt.)
1 tsp. vanilla (opt.)
1 c. sugar
½ c. nuts, chopped
1 c. soda cracker crumbs, crushed fine
1 box Dream Whip or Lucky Whip
1 can cherry pie filling

Beat egg whites until foamy; add cream of tartar and vanilla. Beat until peaks form. Add sugar slowly; beat until stiff. Fold in nuts and cracker crumbs. Pour in 9 x 13-inch pan. Bake at 350 to 375 degrees for 25 to 30 minutes; cool. Whip Dream Whip; spread on baked mixture. Spread cherry pie filling on top; refrigerate. This recipe may be doubled, using 1 can cherry pie filling.

Alice Kruger, Master
Allensville Union Grange No. 2665
McArthur, O.
Mrs. John Nesbit, Home Ec. Chm.
Plumcreek Valley Grange No. 1702
Creekside, Pa.
Emma McGowan, Home Ec. Chm.
Ostrom Grange No. 751
Marysville, Cal.

CHERRY TORTE

3 egg whites
⅛ tsp. salt
1 c. sugar
1 tsp. vanilla
¾ c. chopped walnuts
½ c. saltine cracker crumbs
1 tsp. baking powder
1 c. cream or Dream Whip, whipped
1 No. 2 can cherry pie filling

Beat egg whites and salt until foamy. Gradually add the sugar; beat to stiff peaks. Add vanilla. Combine nuts, cracker crumbs and baking powder; fold into egg white mixture. Spread into well-greased 9-inch pie plate building up sides. Bake in a preheated 300-degree oven about 40 minutes; cool. Spread half of whipped cream over pie shell; spoon cherry mixture over top. Put remaining whipped cream over cherry mixture, leaving 1 inch of cherry mixture showing around edge; chill several hours. Yield: 6 servings.

Doris Deaver, Home Ec. Chm.
Monterey Co. Pomona Grange
Salinas, Cal.

CHOCOLATE MOUSSE MERINGUES

3 egg whites
1 c. sugar
¼ tsp. cream of tartar
½ tsp. vanilla

Beat egg whites until frothy; add cream of tartar. Gradually beat in sugar, 2 tablespoons at a time. Add vanilla; beat until stiff and glossy. For individual shells, drop 1/3 cup meringue for each on heavy brown paper on baking sheet; shape as desired with back of spoon. Bake in 225-degree oven for 1 hour and 30 minutes. Turn off heat; let meringues stand in oven until cool.

FILLING:

2 4-oz. squares German's chocolate
¼ c. water
5 eggs, separated
1 tsp. vanilla
½ c. sugar

Melt chocolate and water in top of double boiler, stirring constantly. Beat in egg yolks, one at a time, beating well after each addition. Add vanilla. Beat egg whites foamy; gradually add sugar. Beat until stiff, not dry; fold carefully into chocolate mixture. Refrigerate about 1 hour. Pile lightly into meringue shells; chill. Serve with whipped cream and sprinkle with grated chocolate, if desired.

Mrs. B. Eugene Ungleich, Home Ec. Chm.
Nelson Grange No. 1271
Cazenovia, N. Y.

MACAROON SQUARES

4 egg whites
¼ tsp. salt
1 c. sugar
1 c. graham cracker crumbs
½ c. semisweet chocolate pieces
½ c. coconut
½ c. chopped English walnuts
1 tsp. vanilla
9 graham crackers

Beat egg whites and salt until foamy; gradually add sugar, beating until stiff peaks form. Fold in crumbs, chocolate, coconut, nuts and vanilla. Line bottom of 8-inch square pan with graham crackers; spread with meringue mixture. Bake in 350-degree oven for 30 minutes. Cool; cut in squares. Serve with ball of vanilla ice cream. Yield: 9 servings.

Mrs. Robert Wineland, Home Ec. Chm.
Derthick Grange No. 1621
Blacklick, O.

MERINGUE-NUT PIE

4 egg whites
1 c. sugar
1 tsp. vanilla
1 c. chopped nuts
18 Ritz crackers, crushed

Beat egg whites until stiff; fold in remaining ingredients. Pour in a greased pie pan. Bake at 325 degrees for 45 minutes. Serve with whipped cream.

Mrs. Josie Cross, Home Ec. Chm.
Oregon State Grange
Madras, Ore.

NUT-CRACKER PIE

3 egg whites, beaten stiff
1 c. sugar
1 tsp. vanilla
1 c. Ritz crackers, rolled fine
½ c. chopped nuts

Beat egg whites stiff; add sugar and vanilla. Fold in crackers and nuts; pour into buttered or oiled 9-inch pie pan. Bake in 350-degree oven 25 to 30 minutes. Serve plain, with ice cream or whipped cream. One cup chopped dates may be added, if desired. Yield: 6-8 servings.

Mrs. Bernal D. Hug, Home Ec. Chm.
Cricket Flat Grange
Elgin, Ore.

PECAN DELIGHT

3 egg whites, beaten stiff
1 c. sugar
½ tsp. baking powder
½ tsp. vanilla
1 c. pecans or walnuts, chopped
20 Ritz crackers, crumbled

Mix all ingredients together in bowl. Put mixture in 9-inch pie pan; press down. Bake in 350-degree oven for 30 minutes. Serve with whipped cream, if desired. Yield: 6-8 servings.

Mrs. Ida Sordello, Master's Wife
Mt. Hamilton Grange No. 469
San Jose, Cal.

PECAN PIE

⅓ c. egg whites
1 tsp. vanilla
⅛ tsp. salt
1 c. sugar
½ tsp. baking powder
1 c. pecans, chopped
¾ c. graham cracker crumbs
½ pt. unsweetened whipping cream, whipped

Beat egg whites, vanilla and salt stiff; add sugar gradually. Mix baking powder, pecans and crumbs; fold in mixture of egg whites. Bake at 350 degrees for 30 minutes. Chill; garnish with whipped cream. Chill 2 hours before serving. Yield: 6 servings.

Ruth Salit, Master
Fort Myers Grange No. 174
Fort Myers, Fla.

MYSTERY TORTE

¾ c. saltine crackers, crumbled
1 tsp. baking powder
3 egg whites
1 tsp. vanilla
⅛ tsp. salt
1 c. sugar
¾ c. nuts
½ c. heavy cream
1 tbsp. confectioners' sugar

Combine cracker crumbs and baking powder. Combine egg whites, vanilla and salt; beat until stiff. Add sugar gradually, beating thoroughly after each addition. Fold crumb mixture and nuts into the beaten egg whites; spread in buttered 9-inch pie pan. Bake at 350 degrees for 25 minutes or until light golden brown. Cool. Whip cream and confectioners' sugar until stiff; spread whipped cream over top of torte. Cover with aluminum foil; chill for 8 hours or overnight. Yield: 6 servings.

Mrs. Robert S. Morris, Master
Prosperity Grange No. 1786
Uhrichsville, O.

RITZ CRACKER PIE

3 egg whites
½ tsp. baking powder
1 c. sugar
1 c. pecans, chopped
23 Ritz crackers, crushed
1 tsp. vanilla
1 c. whipping cream, whipped
1 sm. Hershey bar

Grease pie plate with butter. Beat egg whites until stiff; add baking powder and sugar. Beat until stiff; fold in nuts, cracker crumbs and vanilla. Pour into buttered pie plate. Bake at 350 degrees for 25 to 30 minutes. When cool, cover with whipped cream; grate candy bar over top. Yield: 6 servings.

Mrs. Willard Johansen, Home Ec. Chm.
Friend Grange No. 390
Friend, Neb.

RITZ DESSERT

3 egg whites
1 tsp. vanilla
26 crushed Ritz crackers
1 c. sugar
½ c. chopped nuts

Beat egg whites with vanilla until stiff. Mix well crackers, sugar and nuts. Fold into egg white mixture. Bake in pie tin at 350 degrees until knife comes out clean about 30 minutes. Yield: 6 servings.

Mrs. Lydia Weaver, Home Ec.
Norwich Grange No. 2018
Crosby, Pa.

RITZ TORTE

3 egg whites
1 c. sugar
½ tsp. baking powder
14 Ritz crackers
1 tsp. vanilla
⅔ c. pecans

Beat egg whites stiff; gradually add sugar and beat well. Add baking powder. Crush Ritz crackers in hands; add to mixture. Add vanilla and pecans. Bake 30 minutes at 325 degrees in an 8-inch round or square ungreased pan. Cut and cool. Serve with whipped cream, ice cream or ice cream and strawberries. Yield: 5 servings.

Mrs. William Bertz, Master's Wife
Dotyville Grange No. 704
Fond Du Lac, Wis.

DATE KISSES

3 egg whites
⅛ tsp. salt
⅛ tsp. cream of tartar
1 tsp. vanilla
1 c. sugar
1 8-oz. pkg. dates, chopped
1 ⅓ c. coconut

Beat egg whites, salt and cream of tartar until soft peaks form. Beat in vanilla and sugar until stiff and glossy. Fold in dates and coconut. Drop by teaspoonfuls 2 inches apart on ungreased brown wrapping paper on cookie sheet. Bake in a 325-degree oven about 20 minutes until lightly browned. Cool slightly; remove from paper. Yield: 3 1/2 dozen.

Myrtle G. Brown, Ceres
Eureka Grange No. 113
Mapleton, Me.

LEMON ANGEL

4 egg whites
1 c. sugar
¼ tsp. cream of tartar
1 tsp. vanilla (opt.)
1 box lemon pie filling
1 c. thick cream, whipped
3 or 4 English walnuts, grated (opt.)

Beat the egg whites until stiff. Add sugar, cream of tartar and vanilla; beat well. Place in well-buttered pie tin; shape in the form of a pie shell. Bake in 250 to 300-degree oven for 1 hour. Make lemon pie filling according to directions on box; cool. Spread layer of whipped cream over the cooled pie shell; put the lemon filling over whipped cream in the shell. Top with whipped cream. Grate nuts over the top; refrigerate for several hours. Yield: 6 servings.

Mrs. Charles H. Miller, Master's Wife
Geneva Comm. Grange No. 403
Geneva, Neb.
Mrs. Reuben J. Edwards, Chaplain
Southside Grange No. 1224
Eastport, N. Y.

EASY-TO-MAKE MERINGUE

4 egg whites, at room temperature
1 ⅓ c. sugar
2 tsp. cornstarch
2 tsp. vinegar
¾ tsp. vanilla

Preheat oven to 450 degrees. Beat egg whites until soft peaks form; add sugar-cornstarch mixture, 2 tablespoons at a time, beating well between additions. Beat in vinegar and vanilla before adding all sugar-cornstarch mixture. Turn into 9 or 10-inch greased pie pan, pushing tightly against sides or make individual shells on greased cookie sheet, shaping with a spoon. Set in preheated oven; close door and turn off heat. Let stand 3 hours or overnight. Yield: 8-10 servings.

Mrs. Albert Wheaton, Master's Wife
Newark Grange No. 1004
Granville, O.

FORGOTTEN DESSERT

6 egg whites
¼ tsp. salt
½ tsp. cream of tartar
1 ½ c. sugar
1 tsp. vanilla
½ c. whipped cream
1 tbsp. powdered sugar

Preheat oven to 450 degrees. Beat egg whites with salt until frothy; add cream of tartar. Beat until stiff. Add sugar, one teaspoon at a time; continue beating for 10 minutes until meringue is glossy. Add vanilla. Pour into greased 9 x 9-inch pan. Place in oven; turn off heat. Do not open oven for 8 hours. Remove; mix whipped cream and powdered sugar. Spread over dessert. Cool until ready to serve. Top with fruit or ice cream, if desired. Yield: 8-10 servings.

Mrs. Preston W. Brown, Home Ec. Chm.
South Prairie Grange No. 2077
West Liberty, Ia.

FORGOTTEN MERINGUES

6 egg whites
1 ½ tsp. lemon juice or ½ tsp. cream of tartar
2 c. sugar
Ice cream
Fresh fruit

Heat oven to 400 degrees. Beat egg whites with lemon juice until frothy. Gradually beat in sugar, a little at a time. Beat until stiff and glossy. Drop by small spoonfuls in circles on brown paper on baking sheet. Heap into high mounds; hollow out center with spoon. Place into oven; close door. Turn oven off; let stand overnight. Do not open door. Fill meringues with ice cream; top with fresh fruit. Yield: 12 servings.

Carrie Saunders, Ceres
Halcyon Grange
Blue Hill, Me.

HEAVENLY ANGEL PIE

4 eggs, separated
½ tsp. cream of tartar
1 ½ c. sugar
½ c. lemon and orange juice, mixed
½ tsp. lemon rind
1 c. whipping cream

Beat egg whites until frothy. Add cream of tartar; beat until stiff. Add 1 cup sugar gradually, beating until glossy; line bottom and sides of a greased 9-inch pie pan. Bake in 375-degree oven 1 hour; cool. Beat egg yolks until light; add remaining sugar, juice and rind. Cook in double boiler until thick and clear; cool. Whip cream; add to lemon mixture. Spread on meringue. Chill overnight; cut like pie. Yield: 6 servings.

Mrs. Bertha Shoemaker, Home Ec. Chm.
Woodbury Grange No. 1309
New Enterprise, Pa.

LEMON ANGEL PIE

4 eggs, separated
1 ½ c. sugar
3 to 4 tbsp. lemon juice
2 tbsp. lemon rind
1 c. whipping cream, whipped

Beat egg whites until foamy. Add 1 cup sugar slowly; continue beating until stiff. Spread on buttered pie tin. Bake 1 hour at 300 degrees. Beat the egg yolks; add remaining sugar and juice and rind of 1 lemon. Cook in double boiler until thick; cool. Spread one-half of whipped cream on baked meringue, then spread on egg yolk mixture. Spread remaining whipped cream on top; refrigerate for 1 hour or longer. Yield: 6-8 servings.

Linna Larson, Home Ec. Chm.
Dalbo Grange
Dalbo, Minn.
Hazel M. Congdon, Sec.
Seeley Creek Grange No. 1079
Elmira, N. Y.
Mrs. Keith Nordheim, Ceres
Montana State Grange
Corvallis, Mont.

SNOW WHITE PECAN KISSES

3 egg whites
2 c. confectioners' sugar
1 tsp. vanilla
½ c. finely chopped pecans

Beat egg whites until standing in peaks. Gradually beat in sugar and vanilla. Stir in pecans. Drop heaping teaspoonfuls 2 inches apart onto ungreased brown wrapping paper on baking sheet. Bake in preheated 350-degree oven for 12 to 15 minutes.

Mrs. Ann Holtgraver, Home Ec. Chm.
Morning Grange No. 227
Olathe, Kan.

PINEAPPLE KISSES

2 egg whites
½ c. sugar
½ tsp. vanilla or almond extract
1 dozen canned pineapple gems
Slivered almonds or chopped walnuts

Beat egg whites until stiff. Add sugar gradually; continue beating. Add flavoring. Rinse off cookie sheet, leaving the surface damp; cover with a piece of unglazed brown paper. Spread 1-inch rounds of meringue about 2 inches apart on brown paper. Top each round with drained pineapple gem; cover each gem with meringue. Sprinkle with slivered almonds or chopped walnuts. Bake in 300-degree oven 45 to 50 minutes. Yield: 1 dozen.

Betty Dine, Home Ec. Chm.
Loch Lomond Grange No. 76
Golden, Colo.

MERINGUE SHELL CAKE

4 eggs, separated
2 c. sugar
1 c. finely chopped nuts
2 squares grated chocolate
½ c. Crisco
2 c. flour
3 tsp. baking powder
1 tsp. salt
¾ c. milk
1 tsp. vanilla

Beat egg whites until soft mounds form. Gradually add 1 cup sugar; beat until mixture stands in peaks. Fold in nuts and 1 square chocolate. Grease and line bottom of 9 or 10-inch tube pan with waxed paper. Spread meringue on bottom and three-fourths up sides of pan. Cream shortening and remaining sugar well; add egg yolks. Beat again. Sift flour, baking powder and salt together; add to egg yolk mixture alternately with milk and vanilla. Mix in remaining chocolate. Pour into meringue-lined pan. Bake at 325 degrees for 1 hour to 1 hour and 15 minutes. Let cool 20 minutes before removing from pan. Yield: 12 servings.

Mrs. Elnora Michael, Sec.
Belfast Grange No. 1068
Belfast, N. Y.

MOCHA ANGEL PIE

3 egg whites
¼ tsp. cream of tartar
Dash of salt
¾ c. sugar
2 pkg. semisweet chocolate pieces
1 tbsp. instant coffee
¼ c. boiling water
1 c. heavy cream, whipped
1 tsp. vanilla extract

Heat oven to 275 degrees. Beat egg whites until stiff; gradually add cream of tartar, salt and sugar, beating until stiff and satiny. Spread about two-thirds of meringue over bottom and sides of well-greased 8-inch pie plate. Drop remaining meringue in mounds along the rim of plate, pulling each mound up into peaks. Bake 1 hour until light brown and crisp. Cool away from drafts. In double boiler over hot, not boiling, water melt chocolate pieces. Combine instant coffee and boiling water; stir into melted chocolate. Cool 5 minutes, stirring occasionally; fold into whipped cream with vanilla. Pour into meringue shell; refrigerate until well chilled. Yield: 6-8 servings.

Mrs. Bernard Bronson, Master
Bridport Grange No. 303
Bridport, Vt.

SUPREME MERINGUE COOKIES

2 egg whites
⅛ tsp. salt
⅛ tsp. cream of tartar
1 tsp. vanilla
¾ c. sugar
1 6-oz. pkg. chocolate chips
Nuts or dates (opt.)

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar, a little at a time; beat well until stiff peaks form. Fold in chocolate chips and nuts. Drop on brown paper on cookie sheet. Bake at 300 degrees 25 minutes. May be doubled.

Mary J. Jones, Lady Asst. Steward
Castlewood No. 469
Englewood, Colo.
Mrs. Ida Marshall
Westboro Grange
Westboro, Mass.

CHOCOLATE TORTE

2 envelopes unflavored gelatin
2 4-oz. pkg. chocolate fudge pudding and pie filling mix
¼ c. sugar
2 c. water
3 ½ c. undiluted evaporated milk
¼ c. lemon juice
2 8 or 9-inch cake layers, split crosswise into 4 layers
Sliced blanched almonds
Stemmed red maraschino cherries
Chocolate curls

In saucepan, mix together gelatin, pudding mix and sugar; stir in water and 2 cups evaporated milk. Cook, stirring until mixture comes to a boil; cool until mixture mounds when dropped from a spoon. Chill remaining evaporated milk in refrigerator tray until ice crystals form around edges of tray about 10 to 15 minutes. Whip about 1 minute or until very stiff. Add lemon juice; whip 1 minute until stiff. Fold and stack; chill until firm. Decorate torte with almonds, cherries and chocolate curls. For ease of handling, prepare half of filling at a time.

Photograph for this recipe on page 183.

BLITZ TORTE

½ c. butter
1 ½ c. sugar
3 eggs, separated
4 tbsp. (about) milk
¾ c. flour, sifted
1 tsp. baking powder
1 c. chopped pecans
½ pt. heavy cream, whipped

Cream butter and 1/2 cup sugar; add beaten egg yolks and milk. Gradually add flour and baking powder; beat well. Spread evenly on two greased 10-inch cake tins. Beat egg whites stiff, adding remaining sugar gradually. Spread meringue on each layer; sprinkle with nuts. Bake 30 minutes in 350 to 375-degree oven. Cool; stack layers, meringue side up. Cover with whipped cream. Yield: 10 servings.

Katherine Wieser
Mount Prospect Grange No. 1995
Sparrowbush, N.Y.

BLITZ TORTE

½ c. shortening
Sugar
⅛ tsp. salt
4 egg yolks, beaten lightly
1 tsp. vanilla
3 tbsp. milk
1 c. sifted cake flour
1 tsp. baking powder
4 egg whites
½ c. sliced blanched almonds
½ tsp. cinnamon

Cream shortening; beat in 1/2 cup sugar, salt, egg yolks, vanilla and milk. Sift flour with baking powder; add to sugar mixture. Spread mixture in two round greased 9-inch layer cake pans. Beat egg whites until very light; add 3/4 cup sugar gradually. Spread on unbaked mixture in pans; sprinkle with almonds, 1 tablespoon sugar and cinnamon. Bake in 350-degree oven about 30 minutes. Let cool; put together with Cream Filling.

CREAM FILLING:

⅓ c. sugar
3 tbsp. cornstarch
¼ tsp. salt
2 egg yolks
2 tbsp. butter
2 c. milk, scalded
1 tsp. vanilla
½ c. chopped nuts (opt.)

Combine dry ingredients and egg yolks; beat thoroughly. Add butter and enough milk to make a smooth paste. Add paste to remaining hot milk and cook over boiling water, stirring constantly, until mixture has thickened. Cool and add vanilla and nuts. Yield: 6-8 servings.

Mrs. Marion T. Jones, Master
Daniel Webster Grange
Contoocook, N. H.

BLITZEN TORTE

½ c. butter
1 ½ c. sugar
4 eggs, separated
½ c. sifted flour
1 tsp. baking powder
¼ tsp. salt
4 tbsp. milk
1 tsp. vanilla
½ c. coarsely chopped nuts
Whipped cream
Fruit

Cream butter and 1/2 cup sugar well. Beat egg yolks until thick; add to butter and sugar. Beat well. Sift flour with baking powder and 1/8 teaspoon salt. Add alternately with milk to butter-sugar mixture. Add vanilla. Grease and flour two 9-inch layer pans; divide batter into pans. Spread evenly in a thin layer. Beat egg whites stiff; gradually beat in remaining sugar, vanilla and remaining salt. Beat until very stiff; spread evenly on batter in pans, leaving meringue in peaks if possible. Sprinkle with nuts. Bake 25 to 45 minutes at 350 degrees. Stack layers with whipped cream and fresh or drained canned fruit.

Margaret B. Houghton, Chaplain
Austerlitz Grange No. 819
Chatham, N. Y.
Mrs. Edward Schmid, Treas.
Leon Grange No. 131
St. Ignatius, Mont.

SPECIAL SUNDAY TORTE

1 c. butter
1 ½ c. sugar
5 eggs, separated
2 tbsp. milk
2 tsp. vanilla
¾ tsp. salt
½ tsp. double-acting baking powder
2 c. sifted all-purpose flour
1 c. raspberry preserves
1 ⅓ c. flaked coconut
2 c. sour cream

Cream butter; add 1/2 cup sugar and cream well. Blend in egg yolks, milk, 1 teaspoon vanilla, 1/2 teaspoon salt and baking powder; beat well. Stir in flour; spread in three 9-inch round pans, greased on bottoms. Spread 1/3 cup preserves on each layer to within 1 inch of edge. Beat egg whites; add remaining salt until slight mounds form. Gradually add remaining sugar; beat well after each addition. Continue beating until stiff peaks form. Fold in coconut and remaining vanilla; spread over preserves. Bake at 350 degrees for 35 to 40 minutes until brown. Cool 15 minutes; remove from pans. Cool completely. Spread sour cream between layers. If desired, garnish top with sour cream and jam; chill several hours. Yield: 10-12 servings.

Virginia M. Ritter, Sec.
Pioneer Grange No. 737
Fairfax, Va.

FAIRY PIE

½ c. butter
1 ¼ c. sugar
4 eggs, separated
¾ c. plus 2 tbsp. flour
6 tbsp. milk
1 tbsp. baking powder
Dash of salt
1 tsp. vanilla
¼ c. chopped nuts
1 c. whipping cream, whipped
1 8 ½-oz. can drained crushed pineapple

Cream butter with 1/2 cup sugar; add well-beaten egg yolks. Mix thoroughly. Stir in 3/4 cup flour alternately with milk. Mix baking powder with remaining flour; add to butter-sugar mixture. Pour into two greased 9-inch cake pans. Add salt to egg whites; beat until stiff. Add remaining sugar and vanilla. Spread meringue on batter; sprinkle with nuts. Bake in 350-degree oven 20 to 25 minutes. Remove from oven; cool in pans. Combine whipped cream and pineapple. Place one layer, meringue side down, on platter; spread with cream mixture. Place other layer on top, meringue side up. Yield: 8 servings.

Mrs. Nellie Jones, Home Ec. Chm.
New Era Grange No. 540
Gustine, Cal.

OREGON TORTE

2 c. brown sugar
1 c. butter or margarine
2 c. diced apples, with peel
1 c. cold coffee
1 c. chopped walnuts
1 c. red cherries, cut in halves
3 c. flour
2 tsp. soda
1 tsp. baking powder
½ tsp. salt
1 tsp. cloves
1 tsp. cardamom
1 tsp. cinnamon
2 eggs, beaten

Cream brown sugar and butter until fluffy; add remaining ingredients and beat until smooth. Pour into two round 9-inch tins. Bake in oven at 350 degrees for 45 minutes.

FILLING:

2 c. milk
3 egg yolks, beaten
⅓ c. sugar
3 tbsp. cornstarch
1 tsp. vanilla
Pinch of salt

Scald milk. Add egg yolks, sugar and cornstarch, beating well; boil until thick. Add vanilla and salt. Pour into round 9-inch pan; when cold, place filling between cake layers. Dust top of cake with powdered sugar or cocoa; decorate and trim sides with whipped cream. Decorate top with sliced filberts and yellow cherries. Yield: 12 servings.

Betty Clifford, Home Ec. Chm.
High Prairie Grange No. 943
Oakridge, Ore.

BANANA CHEESECAKE

1 pkg. pineapple Jell-O
1 c. boiling water
1 8-oz. pkg. cream cheese
1 c. sugar
1 tsp. vanilla
2 bananas
1 c. graham cracker crumbs or cornflakes
3 tbsp. butter, melted
1 tall can evaporated milk, well chilled
3 tbsp. lemon juice

Dissolve Jell-O in boiling water and cool. Cream together cheese, sugar and vanilla. Break bananas in pieces. Add to cheese; beat until fluffy. Add cooled Jell-O gradually and blend. Chill until thick, stirring occasionally. Mix crumbs and butter; put half in bottom of dish and keep part for the top. Beat evaporated milk until thick; add lemon juice and beat until holds a peak. Beat Jell-O mixture slightly; fold into milk mixture. Pour into 8 x 8-inch pan and chill. Cherries may be added for color. Yield: 9 servings.

Mrs. Earl L. Avis, Master
Warren Grange No. 536
Columbia City, Ore.

BLUEBERRY CHEESECAKE

¼ c. butter, melted
¼ c. sugar (opt.)
24 crushed graham crackers
1 8-oz. pkg. cream cheese
2 eggs
½ c. sugar
1 tsp. lemon extract
1 can blueberry pie filling
½ pt. cream, whipped

Make a cracker crust with the first three ingredients; pat in pan, reserving a few for top. Cream the cream cheese, eggs, sugar and lemon extract; spread on cracker crust. Bake at 350 degrees for 20 to 25 minutes or until set like a custard; cool. Spread with pie filling. Cover with whipped cream. Sprinkle with reserved graham cracker crumbs. Refrigerate for 10 to 48 hours. Yield: 8 servings.

Mrs. Pat Spencer, Home Ec. Chm.
Windfall Grange
Granville Summit, Pa.

BLUEBERRY DESSERT

½ c. melted butter
1 c. sugar
1 ½ to 2 c. crushed graham crackers
1 8-oz. pkg. of cream cheese
2 eggs
½ tsp. vanilla (opt.)
1 can blueberry pie filling

Combine butter, 1/2 cup sugar and crumbs; press in 8 x 10-inch pan. Cream remaining ingredients except pie filling. Press on top of crust. Bake at 350 degrees for 25 minutes. Cool thoroughly. Pour pie filling over top. Chill overnight. Top with whipped cream or ice cream. Yield: 12 servings.

Mrs. Luella Solem, Lady Asst. Stewart
Townline Grange No. 663
Clinton, Wis.
Mrs. Lee Hamilton, Master
Adams Grange No. 673
Adams, Minn.

BLUEBERRY DREAM PIE

4 oz. cream cheese
½ c. powdered sugar
½ tsp. vanilla
1 envelope Dream Whip or 1 c. cream
1 9-inch baked pastry crust
4 c. fresh or frozen blueberries
⅔ c. sugar
3 tbsp. cornstarch, dissolved in ¼ c. cold water
¼ tsp. salt
½ tsp. vanilla

Soften cream cheese; add sugar and vanilla and cream together. Prepare Dream Whip according to directions and fold into cheese mixture. Pour into pastry crust. Refrigerate. Stir and cook 2 cups berries, sugar, cornstarch, salt and vanilla until thick. Add remaining berries. Cool. Spread over cheese filling and refrigerate until serving time. Yield: 6-7 servings.

Mrs. Genevieve Elder, Home Ec. Chm.
Valley Falls Grange
Lakeview, Ore.

CREAM CHEESE TORTE

¾ c. butter
⅓ c. brown sugar
½ c. chopped nuts
1 ½ c. flour
1 8-oz. pkg. cream cheese
1 c. confectioners' sugar
1 tsp. vanilla
2 pkg. Dream Whip, prepared
1 can blueberry or cherry pie filling

Cream butter; add sugar and mix well. Add nuts and flour. Put in bottom of 9 x 12-inch pan. Bake 15 minutes at 400 degrees. Cool crust. Mix together the cream cheese, confectioners' sugar and vanilla. Fold in Dream Whip. Put on cooled crust. Spread pie filling on top. Refrigerate for 24 hours. Yield: 16 servings.

Mrs. Harold J. Armstrong, Home Ec. Chm.
Homestead Grange No. 684
Marinette, Wis.

CREAM CHEESE-BLUEBERRY TORTE

¾ to 1 c. graham cracker crumbs
Sugar
4 to 6 tbsp. margarine, melted
1 8-oz. pkg. cream cheese
2 eggs
1 can blueberry pie filling
½ pt. whipped cream

Combine cracker crumbs, 4 to 6 tablespoons sugar and margarine. Press into 8 x 8-inch pan. Cream cheese and 1/2 cup sugar and beat in eggs, one at a time. Mix and pour into crust. Bake at 350 degrees 25 or 30 minutes. Cool and spread with pie filling. Chill for 6 hours or overnight. When ready to serve top with whipped cream. Yield: 9 servings.

Mrs. Harry D. Wright, Master's Wife
Webster Grange No. 436
Webster, N.Y.
Mrs. Marilyn Thelen, Flora
Tibbets Grange
Elkhorn, Wis.

BLUEBERRY TORTE

20 graham crackers
½ c. butter
½ c. brown sugar
1 8-oz. pkg. cream cheese
¾ c. white sugar
2 eggs
5 tbsp. lemon juice
1 can blueberry pie filling
2 tbsp. cornstarch

Cream graham crackers, butter and brown sugar; spread into 9 x 13-inch pan. Cream the cream cheese and 1/2 cup white sugar; add eggs, one at a time. Beat 3 minutes after each egg. Add 2 tablespoons lemon juice. Spread over crumbs. Bake at 350 degrees for 20 minutes. Cool. Cook remaining ingredients until thick; cool. Pour over baked torte. Chill. Top with whipped cream, if desired. Yield: 10 servings.

Mrs. Norman Anderson, Home Ec. Chm.
Dos Palos Grange
Dos Palos, Cal.

CHEESECAKE

2 8-oz. pkg. cream cheese
1 c. plus 3 tbsp. sugar
2 eggs
2 tbsp. lemon juice
Vanilla wafer crumbs
Melted butter
½ c. sour cream
1 tsp. vanilla

(Continued on next page)

Beat cheese and 1 cup sugar until smooth; add eggs, one at a time. Add lemon juice. Crush vanilla wafers and add enough melted butter to make crumbs hold firmly to pie plate; line 10-inch pie plate. Pour in lemon mixture. Bake at 350 degrees for exactly 25 minutes. Cool slightly; pour over pie, sour cream mixed with remaining sugar and vanilla. Sprinkle with a little of pie crust crumbs. Store in refrigerator several hours before serving.

Mrs. Allen W. McComb, First Lady
Tennessee State Grange
Maryville, Tenn.

CHEESECAKE

1 pkg. lemon Jell-O
¾ c. boiling water
¼ lb. butter
2 c. graham cracker crumbs
1 ½ c. sugar
1 8-oz. pkg. cream cheese
1 tsp. vanilla
1 lge. can evaporated milk (chilled)

Dissolve Jell-O in boiling water; cool. Melt butter in heavy skillet; add crumbs and 1/2 cup sugar. Reserve 1/4 cup for top; place remainder in 8 x 12-inch pan. Press down firmly. Cream the cream cheese, 1 cup sugar and vanilla; set aside. In large bowl, whip chilled milk. Add cooled Jell-O to whipped milk and then cheese mixture. Whip again until mixed. Pour in crumb-lined pan and sprinkle remaining crumbs on top. Chill well.

Mrs. Ralph Breeding, Master's Wife
Murtaugh Grange No. 256
Hansen, Idaho

CHEESECAKE

18 graham crackers
½ stick butter
1 tsp. cinnamon
1 sm. pkg. lemon Jell-O
1 c. boiling water
1 8-oz. pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 lge. can evaporated milk, chilled

Roll graham crackers; add melted butter and cinnamon. Line pan with mixture, reserving 1/2 cup to put on top. Stir Jell-O and boiling water until dissolved. Cool only long enough to prepare other ingredients. Cut cream cheese into sugar; add vanilla. Put milk in large bowl and beat until very thick. Add cheese and then the warm Jell-O; beat until thoroughly mixed. Pour into pan; top with reserved crumbs. Refrigerate at least 2 hours before serving.

Wilma Ellensohn, Home Ec. Chm.
Locust Grove Grange No. 118
Meridian, Idaho

CHEESECAKE

1 pkg. lemon Jell-O
1 c. boiling water
1 lge. can evaporated milk, chilled
1 8-oz. pkg. cream cheese
¾ to 1 c. sugar
1 tsp. vanilla
24 graham crackers
½ c. melted butter

Dissolve Jell-O in boiling water; let cool. Beat milk until stiff. Mix cream cheese and sugar; fold in whipped milk. Stir in vanilla. Cake coloring may be added for color. Roll out graham crackers; put into a bowl and stir in melted butter. Press crumb mixture into a 10 x 13-inch pan, reserving enough to sprinkle a few crumbs on top. Pour Jell-O mixture onto graham crackers; sprinkle crumbs on top. Refrigerate until set, 2 to 3 hours. Yield: 12-15 servings.

Mrs. Frederick Clutter, Master's Wife
Morgan Grange
Mt. Vernon, O.

CHEESECAKE

1 can evaporated milk, chilled and whipped
1 c. hot water
1 pkg. lemon Jell-O
1 lge. pkg. cream cheese
1 ¼ c. sugar
2 c. graham cracker crumbs
1 tbsp. butter

Mix Jell-O and water; add cream cheese and 1 cup sugar. Fold in whipped milk. Mix graham cracker crumbs, 1/4 cup sugar and butter. Sprinkle in part of crumbs in a buttered pan; fill with cheese mixture. Sprinkle with remaining crumbs. Chill until firm. Yield: 12 servings.

Olive Harris, Home Ec. Chm.
Fenwick Grange No. 20
Salem, N.J.

CHEESECAKE DELIGHT

1 ½ c. graham cracker crumbs
¼ c. powdered sugar
1 tsp. allspice
⅓ c. melted butter
2 8-oz. pkg. cream cheese
2 eggs, beaten slightly
4 tsp. vanilla
1 ¼ c. sour cream

Mix cracker crumbs, powdered sugar, allspice and butter; press into pie pan. Cream the cream cheese; add eggs, 2/3 cup sugar and 2 teaspoons vanilla. Pour into crust. Bake at 375 degrees for 20 minutes. Combine 2 teaspoons sugar with remaining ingredients and spread on top. Bake at 450 degrees for 10 minutes longer. Chill for several hours.

Mrs. Jack Mahrt, Master's Wife
James Ranch Grange
San Joaquin, Cal.

CHEESECAKE

1 pkg. lemon Jell-O
1 c. boiling water
1 lge. can evaporated milk or 1 pt. cream, chilled
¾ to 1 c. sugar
1 tsp. vanilla
1 8-oz. pkg. cream cheese
20 graham crackers, finely crushed
1 tbsp. powdered sugar
3 tbsp. melted butter or oleo

Mix Jell-O with water; stir well and set aside to cool. Whip milk, sugar and vanilla; add cream cheese and whip together. Add Jell-O and whip until blended. Combine graham crackers, powdered sugar and butter. Sprinkle half the crumbs in 8 x 13-inch pan. Spoon the Jell-O mixture over crumbs; cover with remaining crumbs. Refrigerate until set. Yield: 12 servings.

Edna B. Donaldson
Sarasota Grange No. 180
Sarasota, Fla.
Mrs. Glenn Weber, Master's Wife
Hanover Grange No. 2465
Lakeville, O.

CHEESE PIE

1 lb. cream cheese
⅔ c. plus 3 tbsp. sugar
3 eggs
½ to 1 tsp. almond extract
1 pt. sour cream
1 tsp. vanilla
10 oz. strawberries or raspberries
1 tbsp. cornstarch

Grease 9 or 10-inch pie plate. Beat cream cheese with 2/3 cup sugar, eggs and almond extract until thick and lemon colored. Pour into pie plate. Bake at 350 degrees for 25 minutes; allow to cool for 20 minutes. Beat sour cream with 3 tablespoons sugar and vanilla; pour on top of pie. Bake 10 minutes longer. Cool. Bring strawberries to boil. Mix cornstarch with a little cold water and add some of boiling fruit juice; mix and allow to thicken. Cool and frost pie. Chill thoroughly before serving. Yield: 8 servings.

Mrs. Nellie Dlugokenski, Home Ec. Chm.
Whigville Grange No. 48
Unionville, Conn.

CHERRY CHEESECAKE

Graham cracker crust
2 8-oz. pkg. cream cheese
1 pt. sour cream
3 eggs, separated
2 tbsp. flour
Juice of ½ lemon
1 tsp. vanilla
¾ c. sugar
1 can cherry pie filling

In springform pan, press in graham cracker crust. Beat cream cheese and sugar until creamy. Add egg yolks, flour and sour cream; fold in stiffly beaten egg whites and vanilla. Pour into prepared pan. Bake at 325 degrees for 35 minutes. Let stand in oven until oven is cool. Chill and top with pie filling.

Mrs. Helen Dickinson, Home Ec. Chm.
East Great Bend No. 940
Kirkwood, N.Y.

EASY CHEESECAKE

½ c. melted butter or oleo
¾ c. flour
¾ c. graham cracker crumbs
2 pkg. Dream Whip
1 c. milk
1 tsp. vanilla
11 oz. cream cheese
1 c. powdered sugar
1 can cherry pie filling

Mix flour and graham cracker crumbs into melted butter; press in greased 9 x 13-inch pan. Bake 15 minutes at 350 degrees; cool. Whip Dream Whip, milk and vanilla; set aside. Cream cheese with powdered sugar; fold into Dream Whip. Let set; pour pie filling over top. May be made a day in advance. Yield: 12-15 servings.

Mrs. Ray Lang, Master's Wife
Turtle Grange
Beloit, Wis.

CHERRY-CHEESE DESSERT

1 ¼ c. sifted flour
½ c. soft butter
2 tbsp. sugar
⅓ c. finely chopped pecans or walnuts

Combine all ingredients to form a pastry; press into 11 x 7 x 1 1/2-inch pan. Bake for 15 minutes in 400-degree oven. Cool.

FILLING:

1 8-oz. pkg. cream cheese
1 3-oz. pkg. cream cheese
1 c. confectioners' sugar
2 tbsp. milk
1 c. finely chopped pecans or walnuts
1 tsp. vanilla
1 c. whipped cream
1 can cherry pie filling

Beat cream cheese, confectioners' sugar and milk until smooth. Spread over pastry. Sprinkle with nuts. Fold vanilla and sugar to taste into whipped cream and spoon over nuts. Spread with cherry pie filling and place in refrigerator for 8 hours. Cut into squares and serve. Yield: 8 servings.

Mrs. W. Bernard Snedeker, Master's Wife
Atlantic Grange No. 216
Freehold, N.J.

CHERRY BONANZA

11 graham crackers
3 tbsp. sugar
⅓ c. melted butter
1 envelope whipped topping mix
1 lge. pkg. cream cheese
1 ½ c. confectioners' sugar
1 can cherry pie filling

Crumble graham crackers; mix with sugar and butter until uniform. Spread crust evenly in 8-inch square cake pan. Prepare whipped topping mix. Blend cream cheese with confectioners' sugar; mix into whipped topping mix. Pour into graham cracker crust; spread cherry pie filling over all. Refrigerate several hours or overnight. Yield: 12-15 servings.

Mrs. Joyce Weiser, Master's Wife
Timber Run Grange No. 1898
Zanesville, O.
Mrs. Ella Bell, Master's Wife
Penn Grange No. 534
Curwensville, Pa.

CHERRY CHEESECAKE

1 3-oz. pkg. cherry or lemon Jell-O
1 c. hot water
1 8-oz. pkg. cream cheese, softened
1 ⅔ c. sugar
1 tsp. vanilla
1 ½ c. whipping cream
2 c. graham cracker crumbs
½ c. butter or margarine
1 can cherry pie filling

Dissolve Jell-O in hot water and let chill until syrupy. Beat softened cream cheese, 1 cup sugar and vanilla until light. Whip the cream until quite thick. Blend cheese mixture, Jell-O and the whipped cream; pour in graham cracker crust which has been made from the crumbs, remaining sugar and butter and press into the bottom of a 9 x 13-inch pan. Chill until firm; spread with pie filling. Refrigerate until served. Yield: 15 servings.

Mrs. Richard W. Wright, Home Ec. Chm.
Bethel Union Grange No. 400
Broken Bow, Neb.

CHERRY-CHEESE PIE

1 8-oz. pkg. cream cheese, softened
1 c. confectioners' sugar
Dream Whip or whipping cream
1 tsp. vanilla
1 pt. cherries
1 tbsp. cornstarch
Graham cracker pie shell or
pastry pie shell

Combine cream cheese and confectioners' sugar; mix well. Prepare Dream Whip according to package directions. Mix cheese mixture and Dream Whip; put in large pie shell. Make a well; pour in cherries thickened with cornstarch. If sour cherries or other fruit are used, add 1/2 to 1 cup sugar. Yield: 8 servings.

Mrs. Carrie E. Lesher, Master's Wife
Shartlesville Grange No. 1512
Bernville, Pa.
Mrs. Roy E. Webb
Lakenon Grange 2225
Hunnewell, Mo.

CHERRY CHEESECAKE DELIGHT

20 graham crackers, crumbled
1 stick butter or oleo, melted
1 c. powdered sugar
1 lge. pkg. cream cheese
1 pkg. Dream Whip, prepared
1 can cherry pie filling

Combine crumbs with butter; press in 9 x 9-inch pan. Bake at 250 degrees for 10 minutes. Cool. Beat powdered sugar with cream cheese till smooth and fluffy. Spread on graham cracker crust. Spread Dream Whip on top of cheese layer. Spoon pie filling over top. Chill. Yield: 10 servings.

Mrs. Pearl M. Keith, Master
Galloway Grange No. 1970
Franklin, Pa.

CHERRY CHEESECAKE

1 c. graham crackers, crushed
¼ c. oleo
Powdered sugar
1 8-oz. pkg. cream cheese
1 pkg. Dream Whip, prepared
1 can cherry pie filling

Combine cracker crumbs, oleo and 3 tablespoons powdered sugar; press into 9-inch pan. Chill for 30 minutes. Cream cheese with 1 1/2 cups sifted powdered sugar. Fold in Dream Whip. Pour in crust. Chill for 30 minutes. Cover with pie filling. Refrigerate overnight.

Mrs. Harold Johnson, Home Ec. Chm.
Oklahoma State Grange
Anthony, Kan.

CHERRY DELIGHT

½ lb. butter, melted
1 1-lb. pkg. graham cracker crumbs
5 pkg. Dream Whip
3 oz. cream cheese
1 can cherry pie filling

Mix the butter and graham cracker crumbs together; place around bottom of pan, reserving some crumb mix for the top. Refrigerate. Prepare Dream Whip according to package directions, preparing 2 packages without milk. Beat Dream Whip and cream cheese together; put on top of crumbs in pan. Refrigerate for 2 hours.

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Pour cherry pie filling over Dream Whip; sprinkle remaining crumb mixture on top. Refrigerate 24 hours. Yield. 12 servings.

Virginia McKinley, Master
Freedom Grange No. 348
Freedom, N.H.

CHERRY-CREAM CHEESE PIE

1 8-oz. pkg. cream cheese
1 can sweetened condensed milk
⅓ c. lemon juice
1 tsp. vanilla extract
1 crumb crust or baked pastry shell
1 1-lb. 6-oz. can cherry pie filling

Let cream cheese stand at room temperature until softened and then beat until fluffy. Gradually stir in sweetened condensed milk. Add lemon juice and vanilla extract; stir until well mixed. Turn into prepared crust. Chill for 2 to 3 hours. Garnish top of pie with pie filling.

Mrs. Loren Doner, Master's Wife
Bowmont Grange No. 170
Nampa, Idaho

CHERRY DELIGHT

1 c. graham cracker crumbs
1 c. sugar
2 tbsp. butter
3 sm. eggs
¼ tsp. salt
8 oz. cream cheese
1 tsp. vanilla
1 20-oz. can frozen cherries
2 tbsp. cornstarch
Red food coloring

Mix graham cracker crumbs with 1/4 cup sugar. Melt butter in 8 x 12-inch pan; add butter to crumbs, mixing well. Press crumbs to pan bottom. Beat eggs, salt and 1/2 cup sugar. Add cream cheese and vanilla; beat until creamy. Spread on cracker crumbs; bake in 325-degree oven 15 minutes. Cool. Heat juice from cherries. Mix cornstarch and remaining sugar; add hot juice, mixing well. Cook until clear; add cherries. Mix well; spread over baked mixture. Refrigerate; serve with whipped cream, if desired. Yield: 8-10 servings.

Mrs. Eugene Bledsoe, Master
Yorks Grange No. 1267
Wellsville, N.Y.

CHERRY TORTE

1 stick or ½ pkg. prepared pie crust
2 tbsp. brown sugar
¼ c. crushed pecans
1 tsp. vanilla
1 2-oz. box Dream Whip
1 c. confectioners' sugar
1 3-oz. pkg. cream cheese, softened
1 can cherry filling

Place pie crust, brown sugar, pecans and vanilla in 8 x 8-inch baking dish. Crumble with a fork until fine; pat down. Bake 12 minutes in 425-degree oven. Remove from oven; using fork, crumble again. Cool. Prepare Dream Whip according to directions on package. Combine confectioners' sugar, cream cheese and Dream Whip in bowl; whip. Spread evenly over crumbs; pour cherry filling spreading evenly, over whipped cream mixture. Chill for several hours. Cut into squares; dot whipped cream on top, if desired. Keeps several days in refrigerator. Yield: 9 servings.

Celeste Lienhart, Home Ec. Chm.
South Prairie Grange No. 2218
Elkhart, Ind.

CHERRY DELIGHT

½ c. powdered sugar
⅔ c. butter or oleomargarine
1 3-oz. pkg. cream cheese
1 egg, separated
½ lb. vanilla wafers, crushed
1 5-oz. can cherry pie filling
Nuts (opt.)
1 c. cream or 1 pkg. topping mix

Cream sugar, butter, cream cheese and egg yolk well in electric mixer; fold in beaten egg white. Put part of crumbs in flat 6 x 10-inch Pyrex dish. Place cream mixture on top of crumbs; pour cherry pie filling over creamed mixture. Add nuts. Top with whipped cream; add remaining cookie crumbs. Refrigerate overnight, if desired. Yield: 10-12 servings.

Mrs. Leo Roan, Master's Wife
Spring Lake Grange No. 1963
Edon, O.

CHERRY-O-CREAM CHEESE PIE

1 8-oz. pkg. cream cheese
1 ⅓ c. condensed milk
⅓ c. lemon juice
1 tsp. vanilla
1 9-inch crumb crust or pastry shell
2 tbsp. sugar
2 tsp. cornstarch
½ c. cherry juice
1 c. drained, pitted sour cherries

Let cheese stand at room temperature until soft; beat until fluffy. Gradually stir in condensed milk. Add lemon juice and vanilla; stir until blended. Pour into prepared crust; chill 2 or 3 hours. Blend sugar and cornstarch; stir in cherry juice. Cook until thickened and clear, stirring constantly. Stir in few drops of red food coloring, if desired. Add cherries; cool. Garnish top of pie with cherry mixture. One can prepared cherry pie filling may be substituted for cherry mixture. Yield: 7-8 servings.

Mrs. Hartwell Newman, Home Ec. Chm.
Meadow Grange No. 1227
Little Meadows, Pa.

CHERRY DELIGHT

1 stick oleo, melted
¼ c. powdered sugar
15 double graham crackers, crushed
1 box Dream Whip
1 8-oz. pkg. cream cheese, at room temperature
¼ c. milk
1 c. granulated sugar
1 tsp. vanilla
1 No. 2 can cherry or strawberry pie filling

Mix oleo, powdered sugar and crackers well; press into a 9 x 13-inch pan. Bake in a 375-degree oven for 8 minutes. Prepare Dream Whip; set aside. Mix cream cheese with milk until smooth. Add sugar and vanilla; beat until smooth. Fold cream cheese mixture into prepared Dream Whip; put on top of crust. Dot top with the pie filling; refrigerate until ready to serve. Cut in 2-inch squares. Yield: 30 servings.

Fern Glick, Home Ec. Chm.
Zion Grange No. 2189
Elkhart, Ind.

CHERRY DELIGHT

1 ¼ c. graham cracker crumbs
¼ c. sugar
¼ c. melted butter
1 8-oz. pkg. cream cheese, softened
½ tsp. vanilla
1 c. confectioners' sugar
1 pkg. Dream Whip or ½ pt. whipping cream, whipped
1 can cherry pie filling

Mix crumbs with sugar; pour melted butter over mixture. Toss lightly to coat; pat firmly over entire bottom of 9-inch square baking dish. Cream cheese well; add vanilla and powdered sugar. Beat until fluffy; blend in whipped cream well. Spread mixture over crumb crust; pour pie filling over top. Refrigerate 8 hours or overnight. Yield: 9 servings.

Lola M. Christensen, Home Ec. Chm.
Calaveras Grange No. 715
Altaville, Cal.
Mrs. Angie Moore, Home Ec. Chm.
Stonewall Grange
West Union, O.

CHERRY DESSERT

3 egg whites
1 c. sugar
8 soda crackers
1 tsp. baking powder
2 tsp. vanilla
1 8-oz. pkg. cream cheese
½ c. powdered sugar
½ pt. cream
1 can cherry pie filling

Beat egg whites to a peak; add sugar slowly. Crush soda crackers with baking powder; add to egg mixture with 1 teaspoon vanilla. Put in greased pan; bake 45 minutes at 300 degrees. Cool. Soften cream cheese; add powdered sugar and remaining vanilla. Whip until fluffy. Whip cream till stiff; add to cheese mixture. Pour over crust; top with cherry pie filling. Refrigerate for several hours.

Mrs. Floy Klugh, Home Ec. Chm.
College Peaks
Buena Vista, Colo.

CHERRY YUM-YUM

1 ½ c. graham cracker crumbs
½ c. melted butter
1 pkg. Dream Whip
½ c. cold milk
¾ c. sugar
1 tsp. vanilla
1 8-oz. pkg. cream cheese, softened
1 1-lb. 5-oz. can cherry pie filling

Mix together graham cracker crumbs and butter; pack in 8 x 12-inch baking dish and set aside. In a mixing bowl add Dream Whip and cold milk; beat until stiff. Add the sugar, vanilla and cream cheese; beat. Pour half of cheese mixture into crust; add three-fourths of the pie filling for next layer. Add remaining cheese mixture. Top with remaining pie filling; refrigerate for several hours. Yield: 12 servings.

Mrs. Ila Catron, Lady Asst. Steward
Carsonville Grange No. 893
Fries, Va.

CHERRY TORTE

1 ½ lb. small curd cottage cheese, drained
¾ c. sugar
4 eggs
1 tsp. vanilla
½ c. maraschino cherries, chopped
¼ c. pecans, chopped
Graham cracker crust

Beat cottage cheese, sugar, eggs and vanilla together until light and fluffy; fold in cherries and pecans. Pour filling over graham cracker crust. Bake at 350 degrees for 1 hour or until set. Let torte cool slightly to settle.

TOPPING:

1 c. sour cream
1 egg
¼ c. sugar
1 tsp. vanilla

Mix all ingredients together; spread on top of baked filling. Return to oven; bake at 350 degrees for 15 or 20 minutes or until topping is set. Garnish with additional whole maraschino cherries and citron, if desired. Yield: 10 servings.

Mary Shafer, Home Ec. Chm.
Pere Marquette Grange
Ludington, Mich.

CHERRY DESSERT

1 c. flour
½ c. butter or margarine
½ c. brown sugar
½ c. chopped nuts
1 8-oz. pkg. cream cheese, at room temperature
1 c. powdered sugar
1 pkg. Dream Whip, prepared
1 can prepared cherry pie filling

Mix flour, butter, brown sugar and chopped nuts together; pat into 9 x 9 x 2-inch pan. Bake for 12 to 15 minutes in a 350-degree oven; cool slightly. Beat cream cheese with mixer until well softened; beat in powdered sugar. Combine cream cheese mixture with the prepared Dream Whip; spread over the baked crust. Top with cherry pie filling; let stand overnight. Top with whipped cream, if desired. Yield: 8-10 servings.

Mrs. Harry Jessup, Master's Wife
Eastside Grange
Kalispell, Mont.

CHERRY DESSERT

20 graham crackers
1 ½ c. powdered sugar
¼ c. butter, softened
1 box Dream Whip
1 lge. pkg. cream cheese
1 can cherry pie filling

Roll graham crackers to crumbs. Add 1/2 cup powdered sugar and butter; mix well. Line a 9 x 12-inch pan with crumbs; press firmly. Bake 8 to 10 minutes at 350 degrees. Mix Dream Whip according to directions on box. Add cream cheese and remaining powdered sugar; mix well. Put mixture over graham cracker crust; top with cherry pie filling mix. Chill. Yield: 12-15 servings.

Mrs. Elmer W. Cain, Home Ec. Chm.
Utica Grange No. 410
Utica, Neb.

CHERRY TORTE

16 graham crackers
⅓ c. butter
1 c. sugar
1 8-oz. pkg. cream cheese, at room temperature
2 eggs
1 1-lb. 6-oz. can cherry pie filling

Preheat oven to 325 degrees. Crush crackers. Melt butter on top of stove in 10-inch pan; remove from heat. Mix crumbs, 1/2 cup sugar and butter well; pat mixture on bottom of pan firmly. Beat cream cheese smooth with electric beater; beat in remaining sugar gradually. Add eggs, one at a time, beating hard after each addition. Beat until mixture is smooth; pour over crumbs. Bake 25 minutes. Remove from oven; cool. Spoon cherry filling over the top; chill 3 hours or overnight. Serve with whipped cream, if desired. Yield: 9 servings.

Mrs. Herbert S. Jones
Middletown Grange No. 761
Middletown, Va.

CHERRY YUM-YUM

2 2-oz. pkg. Dream Whip
¾ c. sugar
1 8-oz. pkg. cream cheese
1 c. milk
1 ½ sticks margarine
3 c. graham cracker crumbs
2 cans cherry pie filling

Whip Dream Whip as directed on package; add sugar. Mix cream cheese and milk; add to Dream Whip mixture. Cream butter; mix with cracker crumbs. Line bottom of two 9 x 13-inch pans with crumbs, reserving 1/3 cup. Pour in pie filling; top with whipped mixture. Sprinkle reserved crumbs on top; chill overnight. Yield: 10 servings.

Mrs. John Gravely
Ringgold Grange No. 936
Ringgold, Va.

CREAM CHEESE PIE

1 sm. pkg. cream cheese
½ to 1 c. powdered sugar
1 c. whipped cream or Dream Whip
1 baked pie shell
1 can of cherry, pineapple or strawberry pie filling

Whip cream cheese and powdered sugar; add cream which has been whipped. Pour into baked pie shell. Top with pie filling. Set in refrigerator for 3 hours. Yield: 6 servings.

Marilyn Corson, Home Ec. Chm.
Sandy River Grange No. 89
Mercer, Me.
Mrs. W. Walter Rodgers, Home Ec. Chm.
Plain Grove Grange No. 1431
Slippery Rock, Pa.

GRAHAM CRACKER-CHERRY DESSERT

3 ½ c. graham crackers
1 stick oleo
1 c. sugar
2 8-oz. pkg. cream cheese
4 tbsp. evaporated milk
1 lge. box Dream Whip, prepared
2 cans cherry pie filling

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Roll crackers; mix with oleo and 1/2 cup sugar. Pat in a 9 x 12-inch pan; bake at 350 degrees about 12 minutes. Cool. Beat cream cheese, remaining sugar and evaporated milk together until stiff; mix with prepared Dream Whip. Spread mixture over baked crust; top with pie filling. Refrigerate overnight. Yield: 16 servings.

Mrs. Viola Stockmaster, Master
Willard Grange No. 2106
Willard, O.

GRAHAM CRACKER-CHERRY DESSERT

16 graham crackers
1 stick butter, melted
⅓ c. sugar
1 pkg. Dream Whip
1 8-oz. pkg. cream cheese
1 can cherry pie filling

Roll graham crackers fine; mix with butter and sugar. Press crumb mixture in 8 x 8-inch glass dish; bake 8 minutes in 350-degree oven. Cool. Mix Dream Whip as directed on package. Cream cheese; mix with Dream Whip. Pour on top of baked graham crackers; add cherry pie filling. Chill. Other pie filling may be substituted for cherry.

Mrs. Maxine Macy, Master's Wife
Concord Grange No. 2689
Troy, O.

CREAM CHEESECAKE

1 can evaporated milk, chilled
1 6-oz. pkg. lemon Jell-O
1 c. hot water
1 c. cold water
1 8-oz. pkg. cream cheese
Juice of 1 lemon
1 c. sugar
1 tsp. vanilla
1 ½ sm. wax packs graham crackers, rolled fine
1 stick margarine, melted

Whip evaporated milk. Dissolve Jell-O in boiling water; add cold water. Set in pan of ice water until slightly thick. Whip cream cheese, lemon juice, sugar and vanilla. Fold into Jell-O mixture with whipped milk. Combine cracker crumbs and margarine; press onto cake pan, reserving part for topping. Pour cream cheese mixture over crumbs. Sprinkle with remaining crumbs. Chill until firm. Yield: 24 servings.
Yield: 24 servings.

Mrs. David W. Branch, Master's Wife
Batavia Grange No. 2450
Batavia, O.

CITRUS CHEESE PIE

1 pkg. lemon pie filling
1 egg
2 tbsp. butter
1 8-oz. pkg. cream cheese, softened
4 tbsp. sugar
1 tsp. grated orange rind
1 tsp. vanilla
1 pkg. orange Jell-O
2 9-inch graham cracker crusts, baked and cooled
Whipped topping
Orange sections (opt.)

Combine pie mix with egg; beat. Add butter. Cover pan with waxed paper; cool to room temperature. Mix cream cheese, sugar, orange rind and vanilla; whip until smooth and light. Prepare Jell-O; chill until begins to set. Spread one-half of cream cheese mixture in each pie shell; chill. Cover with lemon filling; top with Jell-O and refrigerate. Before serving, top with whipped topping and garnish with orange sections. Yield: 12-14 servings.

Mrs. Arthur Barrick, Home Ec. Chm.
Oak Grove Grange No. 119
Pittstown, N. J.

CRANBERRY CHEESE PIE

1 9-inch baked pie shell
2 ½ pkg. cream cheese, softened
1 c. sugar
1 ½ tbsp. flour
⅛ tsp. salt
¼ tsp. grated lemon rind
¼ tsp. grated orange rind
3 eggs
1 egg white
2 tbsp. evaporated or sweet milk
¼ tsp. vanilla
1 9-inch baked pie shell

Beat cream cheese until fluffy. Combine sugar, flour, salt, lemon and orange rinds; add to cream cheese and continue beating until thoroughly mixed. Add eggs and egg white, one at a time, beating well after each. Add milk and vanilla beating until well blended. Pour into pie shell. Bake at 450 degrees for 7 minutes; reduce temperature to 200 degrees and bake 15 minutes. Cool.

CRANBERRY TOPPING:

1 1-lb. can whole cranberry sauce
2 tbsp. sugar
1 tbsp. cornstarch
1 tsp. grated lemon rind
1 tsp. lemon juice

Combine ingredients in saucepan. Cook over low heat until thick and clear, stirring constantly. Cool. Spread over cheese filling. Top with additional baked pastry cutouts. Yield: 7-8 servings.

Josephine Bonney, Master
Mayflower North Pomona Grange No. 40
Marshfield, Mass.

MANDARIN GOLD

1 ⅓ c. fine graham cracker crumbs
½ c. plus 3 tbsp. sugar
6 tbsp. butter
1 lge. pkg. cream cheese
2 pkg. Dream Whip, prepared
2 boxes orange Jell-O
1 c. hot water
1 c. cold water
1 c. mandarin oranges, drained
1 13-oz. can crushed pineapple, drained
1 pt. orange sherbet

Mix cracker crumbs with 3 tablespoons sugar and butter. Press into the bottom of an 8 x 11-inch pan. Blend cream cheese with remaining sugar and Dream Whip. Spread over the graham cracker crust. Prepare orange Jell-O by dissolving in hot water and cold water. Immediately add mandarin oranges and crushed pineapple. Blend in orange sherbet. Pour carefully over cream cheese layer. Place in the refrigerator until firm.

Mrs. John W. Scott, First Lady
Pennsylvania State Grange
Harrisburg, Pa.

CHEESECAKE

1 pkg. lemon Jell-O
1 c. boiling water
30 graham crackers, crushed
¼ lb. butter or oleo
1 tbsp. powdered sugar
1 8-oz. pkg. cream cheese
1 c. granulated sugar
2 tsp. vanilla
1 lge. can evaporated milk
1 can pineapple

Dissolve Jell-O in boiling water; cool to thick syrup and beat until thick. Mix together graham crackers, butter and powdered sugar. Cream together cream cheese, granulated sugar and vanilla. Beat milk until very thick; add whipped Jell-O and beat well. Fold in drained pineapple. Line large pan with cracker mixture; add whipped mixture and cover with remaining crackers. Decorate with pineapple spears and maraschino cherries, if desired. Yield: 12-15 servings.

Mrs. F. R. Van Den Broeck, Home Ec. Chm.
Algoma Grange No. 751
Sparta, Mich.

NO-BAKE CHEESE PINEAPPLE CAKE

2 envelopes gelatin
1 c. plus 1 tbsp. sugar
½ tsp. salt
2 egg yolks
1 c. milk
1 ¾ c. creamed cottage cheese
1 ¾ c. crushed pineapple
1 tsp. vanilla
2 egg whites
1 c. whipped cream
¾ c. graham cracker crumbs
⅓ tsp. cinnamon
¼ tsp. nutmeg
2 tbsp. melted butter

Mix gelatin, 1 cup sugar and salt in top of double boiler. Beat together egg yolks and milk; add to gelatin mixture. Cook over boiling water until thickened, stirring constantly, about 10 minutes. Cool. Stir in sieved cottage cheese, pineapple and vanilla. Chill, stirring occasionally. Fold in stiffly beaten egg whites and whipped cream. Turn into 13 x 9 x 2-inch pan. Sprinkle on topping of combined graham crackers, 1 tablespoon sugar, cinnamon, nutmeg and melted butter. Chill until firm. Cut into squares and serve. Yield: 12 servings.

Mrs. Gerald Molzen, Pomona
Highland Grange
Newton, Kan.

PINEAPPLE-APRICOT DESSERT

1 No. 2 ½ can apricots, halved
1 No. 303 can pineapple chunks
2 c. sugar
2 tbsp. cornstarch
30 graham crackers
3 tbsp. powdered sugar
1 stick oleo
1 envelope unflavored gelatin
1 3-oz. pkg. cream cheese
½ tsp. vanilla
2 pkg. Dream Whip
1 c. milk

Drain and reserve juice from apricots and pineapple. Thicken 2 cups reserved juice with 1 cup sugar and 2 tablespoons cornstarch; cook till thick. Add cut up fruit; let cool. Crush crackers to fine crumbs; add powdered sugar, oleo and gelatin. Mix well and press into 13 x 9 x 2-inch pan. Refrigerate till set. Whip cheese, 1 cup sugar and vanilla together. Whip Dream Whip and milk. Mix well with cheese mixture and spread over crumb mixture. Spread fruit mixture over all. Refrigerate overnight. Be sure fruit mixture is cold. Yield: 18 servings.

Ruby Moore, Lady Asst. Steward
Star Valley Grange No. 1661
Iola, Kan.

THE 'IT' PIE

1 ½ c. graham cracker crumbs
1 stick margarine, melted
1 8-oz. pkg. cream cheese
2 tsp. milk
1 c. confectioners' sugar
1 c. chopped nuts
1 c. whipping cream

(Continued on next page)

1 tsp. vanilla
1 can pineapple pie filling

Heat oven to 350 degrees. Mix cracker crumbs and margarine; pat into 9 x 13-inch pan. Bake only till set about 8 minutes. Cool. In glass bowl, mix cream cheese, milk and sugar until creamy. Spread cheese mixture on cooled crumb crust. Sprinkle nuts. Let set in refrigerator. Whip cream and vanilla; spread over the top of nuts. Spread pie filling over whipped cream. Let stand in refrigerator for 8 hours or overnight. Cherry, raspberry, blackberry and apple fillings may be used. Yield: 12 servings.

Sheila L. Chapman, Youth Chm.
Mt. Sugarloaf Grange No. 111
Dixfield, Me.

PINEAPPLE CREAM CHEESE DESSERT

12 graham crackers
1 ⅓ c. sugar
½ c. melted butter
1 pkg. lemon Jell-O
1 c. hot water
1 8-oz. pkg. cream cheese
1 med. can crushed pineapple, drained
1 14½-oz. can chilled evaporated milk, whipped
1 tsp. vanilla

Crush graham crackers; mix with 1/3 cup sugar and butter. Reserve 1/2 cup for topping; line 12 x 8-inch pan with remainder. Prepare Jell-O with water; cool to lukewarm. Cream together remaining sugar and cream cheese; add pineapple. Stir in cooled Jell-O mixture; add vanilla. Add whipped milk to fruit-cheese mixture. Spoon into pan over graham cracker lining; top with remaining crumbs. Chill several hours or overnight. Yield: 12 servings.

Mrs. Ray Lanning, Master's Wife
Upper Bay Grange No. 2229
Delhi, Ia.

PINEAPPLE CREAM CHEESE PIE

1 tbsp. cornstarch
1 c. crushed pineapple with juice
1 8-oz. pkg. cream cheese
½ tsp. salt
2 eggs
½ c. milk
2 tsp. vanilla
¼ c. chopped pecans

Blend 1/3 cup sugar, cornstarch and pineapple; cook until thick and set aside. Combine cream cheese, 1/2 cup sugar and salt; beat until smooth. Add eggs, one at a time, milk and vanilla. Line unbaked pastry shell with pineapple. Cover with cream cheese mixture; sprinkle with pecans. Bake 10 minutes at 400 degrees; reduce temperature to 325 degrees and bake 50 minutes longer or until firm. Yield: 6 servings.

Mrs. Jessie Quint, Home Ec. Chm.
Bauneg Beg Grange No. 382
North Berwick, Me.

RASPBERRY TORTE

¾ c. plus 2 tbsp. sugar
½ c. butter or oleo
2 c. graham cracker crumbs
1 8-oz. pkg. cream cheese
2 eggs
1 can raspberry pie filling
1 lge. box Dream Whip
1 tsp. vanilla

Cream 1/4 cup sugar, butter and cracker crumbs together; put into 9 x 13-inch baking dish. Combine cream cheese, 1/2 cup sugar and eggs; pour over crumbs. Bake 20 minutes at 325 degrees. Spread pie filling over top when cool. Whip Dream Whip; add vanilla and sugar and place on top of filling. Chill and serve. Yield: 12-15 servings.

Lorene Wesche, Master's Wife
Gettysburg Grange No. 2636
Greenville, O.

SOUR CREAM CHEESECAKE

20 graham crackers, rolled fine
1 ½ c. plus 1 tbsp. sugar
1 tbsp. melted butter
3 8-oz. pkg. cream cheese
5 eggs
3 tsp. vanilla
1 ½ pt. sour cream
1 ½ tsp. vanilla

Mix graham cracker crumbs, 1 tablespoon sugar and melted butter and line the bottom of 9 x 13-inch baking dish or pan. Soften cream cheese in a mixing bowl; add eggs one at a time. Add 1 cup sugar and 1 1/2 teaspoons vanilla. Spoon carefully over cracker crust. Bake 1 hour at 300 degrees. Mix sour cream, remaining sugar and vanilla; put on baked cake. Bake for 5 minutes longer. Cool cake and leave in refrigerator overnight. Cut in small squares to serve. This recipe may be made by dividing the ingredients in half. Yield: 24 servings.

Mrs. Karl P. Shank, Master's Wife
Nimishillen Grange No. 1627
Canton, O.
Mrs. E. Richard Lamoureux, Overseer
Potomac Grange No. 1
Beltsville, Md.

RECIPE FOR LEMON-LITE PIE ON PAGE 225

BASIC PASTRY RECIPE

A flaky pastry may seem simple to make. But some pastries can taste like cardboard; others are so delightful every crumb is eaten. Follow this basic recipe and your pastry will be the envy of the neighborhood.

(For a 9-inch pie)

1 cup sifted all-purpose flour

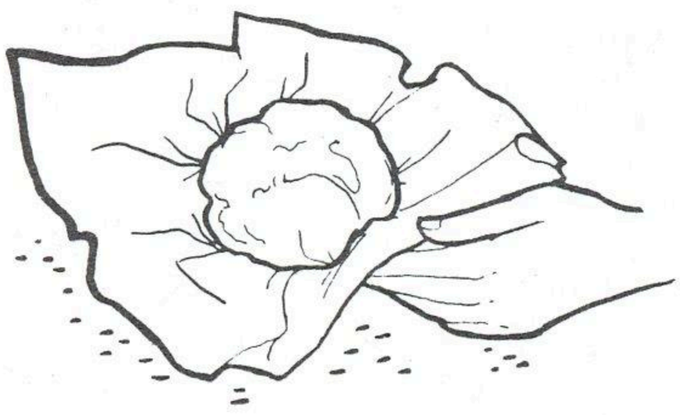
½ teaspoon salt

⅓ cup shortening

3 tablespoons cold water

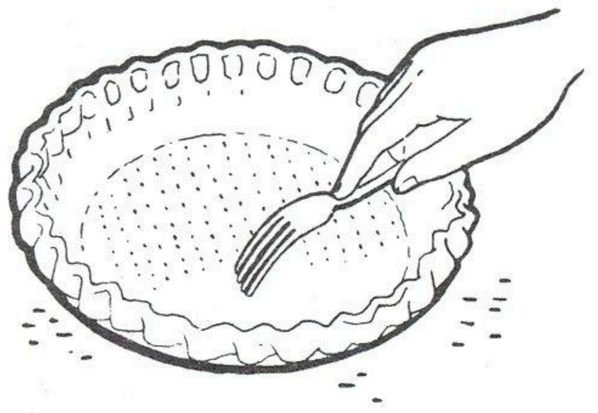
A cold, solid fat and ice water are absolutely necessary for success in making pastry.

1. Sift the measured flour and salt together. Cut in the shortening with a pastry blender or two knives until the mixture is the size of small peas. Sprinkle water, a tablespoon at a time, over the mixture while tossing quickly with a fork, until the particles stick together. Usually no definite amount of water can be specified since this varies with the dryness of the flour and the amount of shortening used. Usually two to four tablespoons of water are required for 1 cup of flour.



2. Form pastry into a smooth ball. Wrap dough in waxed paper and chill in the refrigerator. Sprinkle flour lightly on the board and rolling pin and rub into the wood. A coarse linen kitchen towel or canvas cloth to cover the board and a "stocking" for the rolling pin will help in rolling the dough and prevent sticking without using too much flour.

Lightly roll the pastry into a circle 1-inch larger than the pie plate. Pat out air. Fold edges under and crimp.



3. Prick the entire crust thoroughly before baking, (Do not prick if filling is to be cooked at same time as pastry) This prevents bubbles and excess shrinkage. Bake in a 450 degree oven for about 12 minutes or until golden brown. Cool and fill.

RIGHT TOOLS FOR THE RIGHT JOB

A bread board or table top will do nicely for a place to roll the pastry. A rolling pin, stockinette cover and a pastry canvas will aid in easier rolling.

You can buy pie plates in aluminum, glass or ceramic oven ware, and heavy tin. The three sizes are: 8, 9 and 10 inches. Measure across the top if you are not sure what size the pan is. Most pie plates measure about 1¼ inches deep.

PIE BAKING CHART

Kind of Pie	*Minutes*	*Oven Temperature*
Custard in unbaked shell	15 Continue baking 25 to 30 minutes at reduced temperature.	450°F. (very hot) Reduce temperature to 350°F. (moderate)
Fruit pie (two crust)	30 to 50	425°F. (hot)
Pie or tart shells	10 to 12	425°F. (hot)
Custard in baked shell	25 to 30	350°F. (moderate)

Pastry Problems

Some of the most common problems you might have with pastry are: dry dough which is difficult to work with, a tough pastry, or a pastry which shrinks or buckles. If you know what causes each problem, you can prevent it from happening.

Too little shortening or too much flour will cause tough pastry. Use at least ⅓ cup shortening for each cup of sifted flour. Use as little flour as possible for rolling the dough.

Incomplete mixing or not enough water can cause a dry dough which is hard to work. Always use level measures of liquid and don't worry about overmixing. If necessary, the final mixing can be done with your hands.

A shrunk or buckled pastry is caused by: stretching pastry during fitting, or not pricking shell on sides and bottom before baking.

A recipe for one single 8-inch crust will make: six or seven 4-inch tart shells, topping for a deep dish pie, or four to six 4-inch turnovers. A recipe for a double 8-inch crust will make: eight or nine 4-inch tart shells, two single 8-inch crusts, a latticed pie, or ten to twelve 4-inch turnovers.

CREAM PUFFS

¼ c. butter
½ c. boiling water
½ c. flour
¼ tsp. salt
2 eggs
Chocolate syrup

Melt butter in boiling water over high heat. Reduce heat; add sifted dry ingredients immediately. Cook until spoon pressed in dough leaves a deep clear mark; remove from heat. Beat in eggs, one at a time; beat until stiff. Drop onto ungreased cookie sheet. Bake 10 minutes at 450 degrees; reduce temperature to 400 degrees and bake 25 minutes. Cool; cut off top of each puff. Fill; replace tops. Pour chocolate syrup over puffs when served.

FILLING:

2 tbsp. flour
4 to 6 tbsp. sugar
Dash of salt
¾ c. milk
1 square chocolate
1 tbsp. butter
1 tsp. vanilla
½ c. whipping cream
½ c. walnuts, finely chopped

Mix flour, sugar and salt; add milk and chocolate. Cook in double boiler over low heat, stirring constantly, until thick. Add butter and vanilla; cool. Add whipped cream and nuts. Yield: 8 cream puffs.

Mrs. Louise Conroy, Master's Wife
Homestead Grange No. 215
Roggen, Colo.

CREAM PUFFS

¼ c. shortening
½ c. boiling water
½ c. sifted flour
⅛ to ¼ tsp. salt
2 eggs

Melt shortening in boiling water; add dry ingredients all at once. Cook stirring constantly until mixture leaves sides of pan in a smooth compact ball. Cool a few minutes. Add eggs, one at a time, beating vigorously until mixture is smooth again. Drop by rounded teaspoons onto greased baking sheet. Bake for 10 minutes at 450 degrees; reduce temperature to 350 to 400 degrees for 25 minutes. Fill with cream pie filling. Yield: 8-9 cream puffs.

Mrs. Kathryn Slasor, Master
Jefferson Grange No. 314
Eldersville, Pa.
Mrs. Don Somers, Master's Wife
Oregon Trail Grange No. 687
Nyssa, Ore.

CREAM PUFFS

½ c. water
¼ c. margarine
½ c. flour
½ tsp. soda
2 eggs

Bring water to boil. Add margarine; dissolve. Stir in flour mixed with soda. Stir until it leaves the side of the pan; beat until smooth. Cool slightly; add eggs, one at a time, beating well after each addition. Drop by tablespoonfuls onto greased cookie sheet. Bake at 375 degrees for 40 to 45 minutes. Do not open oven for first 20 minutes or puffs will fall. Remove puffs; cut near bottom of each to allow steam to escape. Fill with cream filling.

CREAM FILLING:

2 eggs
¾ c. sugar
2 c. milk
2 tbsp. cornstarch
1 tsp. vanilla

Beat eggs slightly; add sugar, milk and cornstarch. Cook over medium heat, stirring constantly, until thick. Remove from heat; add vanilla. Yield: 6 cream puffs.

Mrs. Earle H. Benner, Master's Wife
Seaside Grange No. 171
Bristol, Me.

CREAM PUFFS

½ c. shortening
1 c. boiling water
1 c. sifted all-purpose flour
4 eggs

Add shortening to water. When shortening is melted, stir in flour all at once; cook until mixture leaves side of pan and forms ball in center. Remove from heat. Beat eggs and add to cooked mixture; beat well. Drop by spoonfuls on greased baking sheet 3 inches apart. Bake at 375 degrees for 45 minutes or until beads of moisture are no longer present. Cool and fill with cream filling.

FILLING:

5 tbsp. flour
½ c. sugar
½ tsp. salt
2 c. scalded milk
2 eggs, slightly beaten

Combine flour, sugar and salt; stir in scalded milk and cook over hot water until thick. Add eggs and cook until thick. Yield: 16 cream puffs.

Mrs. Alta Dinsmore, Home Ec. Chm.
Lubec Grange No. 434
Lubec, Me.

APPLE DUMPLINGS

2 c. flour
2 tsp. baking powder
1 ½ tbsp. lard or Crisco
1 ½ tbsp. butter
1 ½ tbsp. sugar

(Continued on next page)

½ tsp. salt
Milk
Cooking apples
Sugar
2 c. boiling water
2 tbsp. butter
Cinnamon

Mix flour and baking powder; add lard and butter and blend well. Add sugar and salt; mix until well blended. Add enough milk to make stiff dough. Roll out on floured board to 1/4-inch thickness. Cut rolled dough into squares. Pare and slice apples. Place a few slices on each square; sprinkle with a small amount of sugar. Fold corners over each other and press edges together. Place in baking pan, folded side down, leaving space between dumplings for expansion in baking. Cover dumplings with 2 cups sugar; dot with butter and sprinkle with cinnamon. Pour water over dumplings; cover pan and bake at 375 degrees for 45 minutes. Remove cover and bake 15 minutes longer. Serve hot or cold. If desired, serve with ice cream, cream or milk. Yield: 4 to 6 dumplings.

Mrs. Hugh D. Lance, Master's Wife
Copley Grange No. 2538
Copley, O.

GEORGE WASHINGTON'S CHERRY TORTE

⅔ c. sugar
2 tbsp. cornstarch
1 c. cherry juice
2 1-lb. cans red tart cherries, drained
1 tbsp. butter or margarine
¼ tsp. cinnamon
Few drops of red food coloring

Combine sugar and cornstarch; add cherry juice and cook until thick. Stir in cherries, butter, cinnamon and food coloring. Pour into 8-inch square pan.

TOPPING:

1 c. sifted flour
2 tbsp. sugar
2 tsp. baking powder
½ tsp. salt
3 tbsp. shortening
½ c. milk
2 tbsp. sugar

Sift dry ingredients; cut in shortening. Add milk gradually. Mix well with fork. Drop by tablespoonfuls onto cherry mixture. Sprinkle sugar over pastry. Bake at 400 degrees for 30 minutes. Serve hot. Yield: 6 to 8 servings.

Mrs. Ernest Schwabe, Master's Wife
Tibbets Grange No. 762
Elkhorn, Wis.

FRIED PIES

2 c. flour
2 tsp. baking powder
1 tbsp. sugar
1 egg
Butter size of walnut
1 c. milk
Mincemeat or applesauce pie filling

Sift together flour and baking powder. Mix sugar, egg and butter and add to flour mixture. Stir in enough milk to make dough as for pie crust. Roll and cut into turnover-size portions. Add filling and fold edges together. Fasten edges securely. Fry in deep fat, being careful that edges of pies do not pull apart. Yield: 8-10 servings.
PERSONAL NOTE: This recipe has been used for many generations.

Mr. Harold Stillwell, Master
Orion Grange No. 83
Woodstock, Vt.

APPLE DELIGHT

2 c. pastry flour
2 tsp. baking powder
¼ tsp. salt
3 tbsp. Crisco
1 egg
½ c. milk
2 med. apples
White sugar
1 tsp. cinnamon
1 c. brown sugar
1 c. water
2 tbsp. butter

Combine dry ingredients in bowl and work in shortening. Add egg; stir in milk to make a thick dough. Roll out to 1/4-inch thickness. Dice apples and spread over dough; sprinkle white sugar and cinnamon over apples. Roll as for jelly roll. Place cut side up in baking pan. Boil brown sugar, water and butter. Pour over pastry slices and bake at 425 degrees for 20 to 25 minutes. Serve warm or cold. Yield: 6 servings.

Mrs. Pearl Littel, Home Ec. Chm.
Green Mountain Grange No. 1
St. Johnsburg, Vt.

FRUIT ROLL

1 ½ c. sugar
2 c. water
⅔ c. shortening
2 c. flour
2 tsp. baking powder
⅔ tsp. salt
½ to ⅔ c. milk
5 apples or peaches, thinly sliced or grated
¼ tsp. cinnamon
Butter

Combine sugar and water; bring to boil in a 9 x 9 x 4-inch pan. Combine shortening, 1 cup flour, baking powder and salt and mix; add milk and remaining flour and mix with fork. Turn dough onto lightly-floured board; roll to 1/2-inch thickness. Spread fruit evenly over dough; sprinkle generously with cinnamon. Roll pastry as for cinnamon roll; cut into nine equal sections. Place each section, cut side up, in pan of boiling water-

(Continued on next page)

sugar mixture; dot with butter. Bake at 425 to 450 degrees about 45 minutes. Yield: 9 servings.

Elsie Mae Park, Master's Wife
Thurston Grange
Springfield, Ore.

ROSY APPLE ROLL

2 c. flour
2 tsp. baking powder
½ tsp. salt
½ c. plus 1 tsp. sugar
2 tbsp. lard
Milk
Melted butter
3 chopped apples
Cinnamon
Syrup
Chopped nuts

Mix flour with baking powder, salt and 1 teaspoon sugar. Mix in lard; add enough milk to make a stiff dough. Roll out into thin rectangle. Brush with melted butter; spread with apples and sprinkle with remaining sugar and cinnamon. Roll like jelly roll; cut in 1-inch thick slices and place cut side up in pan containing syrup. Sprinkle with chopped nuts; bake 30 minutes at 400 degrees.

SYRUP:

1 c. sugar
½ c. red cinnamon candies
½ tsp. salt
1 ½ c. hot water

Bring sugar, cinnamon, candies, salt and water to boil. Cook until candies are dissolved; pour into oblong cake pan. Yield: 12 servings.

Mrs. Bernice M. Brown, Home Ec. Chm.
Gunplains Grange
Plainwell, Mich.

BANANA-CHERRY TARTS

½ c. sugar
½ c. flour
⅛ tsp. salt
2 c. milk, scalded
2 egg yolks
1 tsp. vanilla
½ tsp. grated orange peel
½ c. heavy cream, whipped
8 baked tart shells
6 med. bananas
1 8-oz. jar red maraschino cherries
¼ c. apricot preserves
1 tbsp. lemon juice

Mix sugar, flour and salt in top of double boiler. Gradually stir in milk. Stir over hot water until mixture thickens; cover and cook 10 minutes. Stir small amount of hot mixture into slightly beaten egg yolks. Add egg mixture gradually to milk mixture; stir 2 minutes longer over hot water. Cool; stir in vanilla and orange peel. Fold in whipped cream. Pour 1/2 cup filling into each tart shell; arrange sliced bananas and drained halved cherries on top. Melt preserves with lemon juice over low heat; spoon over fruit. Chill and serve. Strawberries may be substituted for cherries if desired.

Mrs. Harley F. Sheldon, 6th Degree
Uantanluquit Grange No. 133
Hinsdale, N.H.

CURRANT TARTS

1 11-oz. box currants
Standard pastry for two-crust pie
2 eggs
1 tbsp. butter
2 c. brown sugar
1 tsp. vanilla
1 c. chopped walnuts

Cover currants with boiling water; let soak while preparing pastry. Divide pastry into 24 equal parts; roll each into circle 3 1/2 to 4-inch diameter. Line 24 tiny tart pans or small muffin cups with pastry. Drain currants; mix with remaining ingredients. Fill shells. Bake 30 minutes at 350 degrees. Serve warm or cold. May be served with whipped topping. Yield: 2 dozen tarts.

Mrs. Peggy Brian, Home Ec. Chm.
Fairview Grange No. 817
Elkland, Pa.

EFFIE'S TARTS

½ c. margarine
½ c. brown sugar, firmly packed
1 egg
1 ½ c. flour
¼ tsp. baking powder
Few grains of salt
½ tsp. vanilla
Jam or jelly

Cream margarine and sugar. Add egg and beat well. Add sifted dry ingredients and vanilla; mix well. Press into sides and bottom of small cupcake pans. Put 1/2 teaspoon jam or jelly in center of each before baking. Bake 15 minutes at 350 degrees. Cool and remove from pans. Yield: 16 tarts.

Mrs. Tracy McKenney, Home Ec. Chm.
Somerset Grange No. 18
Norridgewock, Me.

FLOWER COOKIE TARTS

½ c. butter
1 c. sugar
2 eggs, beaten
1 tsp. vanilla
1 tbsp. milk
2 ½ c. sifted flour
½ tsp. salt
3 tsp. baking powder
Jam or marmalade

(Continued on next page)

Grease small cupcake pan. Blend butter and sugar; add eggs and vanilla and beat thoroughly. Gradually blend in milk and sifted dry ingredients. Chill dough. Roll small part of dough out on lightly floured board to about 1/8-inch thickness. Cut dough in rounds with scalloped cookie cutter. Fit each round into small cupcake pan and fill center with any desired flavor of jam or marmalade. Bake at 375 degrees until done. Yield: 4 dozen tarts.

Mrs. Therese Kowynia, Master's Wife
Wilbraham Grange
North Wilbraham, Mass.

GRANDMOTHER'S CARAMEL TARTS

Plain pastry
2 c. brown sugar, firmly packed
2 eggs
2 tsp. vanilla
2 tsp. melted butter
⅛ tsp. baking powder

Line 12 muffin cups with circles of plain pastry; press firmly on bottom and sides. Set aside. Mix sugar, eggs, vanilla, butter and baking powder, beating until well mixed. Fill pastry-lined pans with mixture. Bake at 375 degrees until pastry is done and a toothpick inserted in center comes out clean. Remove from pan to rack to cool; serve cold. Yield: 12 tarts.

Mrs. Edward E. Williams, Master's Wife
Pittsford Grange No. 424
Pittsford, N.Y.

OREGON CHRISTMAS TART

1 c. butter or margarine
1 c. white sugar
3 egg yolks
1 c. toasted finely chopped filberts
1 ¼ c. unsifted all-purpose flour
½ tsp. salt
3 c. fresh cranberries
½ c. (firmly packed) light brown sugar
3 to 4 tsp. grated orange peel
⅓ c. orange juice
Whole filberts

Cream butter and white sugar until light and fluffy. Stir in egg yolks, chopped filberts, flour and 1/4 teaspoon salt. Mix well. Chill dough about 1 hour and 30 minutes or until firm enough to handle. Combine cranberries, brown sugar, orange peel, orange juice and remaining salt in medium saucepan. Bring to a boil. Simmer, uncovered, 10 to 15 minutes or until mixture is thick as jam. Cool. Set aside about 1/2 cup of dough. Press remaining dough against bottom and sides of 9 1/2-inch tart or cake pan. Spread cranberry mixture over dough in pan. Roll out reserved dough to 1/4-inch thickness on floured surface. Cut into strips. Arrange in a lattice pattern on top of cranberry mixture. Place a filbert in each square. Bake at 375 degrees for 40 minutes or until brown. Serve with sour cream, ice cream or whipped cream.

Photograph for this recipe on inside back cover.

TASSIES

¼ c. butter or oleo
1 3-oz. pkg. cream cheese
1 c. flour

Blend butter and cream cheese; add flour in small amounts and mix well with fingers. Shape into 24 small balls; line tassie pans.

FILLING:

1 egg
¾ c. brown sugar
1 tbsp. melted butter
1 tsp. vanilla
½ c. chopped nuts
24 pecan halves

Beat egg with fork. Add sugar, butter, vanilla and chopped nuts; mix well. Put 1 teaspoonful filling into each pastry shell. Decorate each Tassie with pecan halves. Bake at 350 degrees for 15 to 25 minutes. Remove from pan while hot. Yield: 2 dozen.

Mrs. Paul Ehler, Master's Wife
Greenwich Grange No. 2576
Greenwich, O.

TEA-TIME TASSIES

1 3-oz. pkg. cream cheese
½ c. butter
1 c. sifted flour

Soften cream cheese and butter at room temperature; blend. Stir in flour; chill one hour. Shape into 2 dozen 1-inch balls. Press dough on sides and bottom of ungreased small muffin cups.

FILLING:

1 egg
¾ c. brown sugar
1 to 3 tsp. soft butter
2 tsp. Karo syrup (opt.)
1 tsp. vanilla
Dash of salt
⅔ c. broken pecans

Beat egg, sugar, butter, syrup, vanilla and salt until smooth. Sprinkle half of pecans in pastry-lined cups. Add filling; top with remaining nuts. Bake at 325 to 350 degrees for 25 minutes. Cool; remove from pan. Yield: 2 dozen.

Mrs. John W. Ellis, Master's Wife
Roseville Grange No. 1290
Brookville, Pa.
Ruth Shaffer, Home Ec. Chm.
Harrold Grange No. 1984
Greensburg, Pa.
Mrs. Lister Endsley, Home Ec. Chm.
Keene Hill Grange
Coshocton, O.

TEA-TIME TASSIES

1 3-oz. pkg. cream cheese
½ c. butter or margarine
1 c. sifted flour

Soften cheese at room temperature. Combine butter and flour with cream cheese to make dough. Refrigerate 1 hour. Divide dough into 24 balls; drop and shape into miniature muffin cups.

FILLING:

1 egg
¾ c. brown sugar, packed
1 tsp. soft butter
1 tsp. vanilla
Dash of salt
⅔ to 1 c. broken pecans or walnuts

Beat egg, sugar, butter, vanilla and salt. Add a few nuts in bottom of each pastry shell; add filling and sprinkle remaining nuts on top. Bake at 325 degrees for 25 minutes or bake at 375 degrees for 15 minutes and reduce heat to 325 degrees for 5 minutes. Cool before removing from pans. Yield: 2 dozen.

Mrs. Earl Kuntz, Master's Wife
Marion Center Grange No. 1910
Clymer, Pa.
Mrs. Eva Lynn, Home Ec. Chm.
Trough Creek Grange No. 444
Cassville, Pa.

APRICOT TURNOVERS

¾ c. shortening
1 c. sugar
3 eggs
¼ c. milk
4 c. flour
3 tsp. baking powder
1 tsp. vanilla
Powdered sugar
Nuts or coconut

Cream shortening and sugar; add eggs and milk. Combine dry ingredients; add to mixture. Add vanilla. Roll out in small pieces; cut into squares. Fill with apricot filling; fold over and seal edges. Bake, folded side down, on greased cookie sheet at 350 degrees for 12 to 15 minutes. Ice with powdered sugar; sprinkle with nuts or coconut.

APRICOT FILLING:

1 box apricots
¼ tsp. salt
Sugar to taste
Water

Combine apricots, salt and sugar in saucepan; add just enough water to cover. Cook over low heat until tender. Yield: 3 dozen.

Lewis M. Christopher, Master
Franklin Grange No. 1169
Uniontown, Pa.

CHERRY TRIANGLES

¾ c. sugar
5 tbsp. cornstarch
¼ tsp. salt
1 c. cherry juice
1 c. plus 1 tbsp. butter
2 tsp. lemon juice
2 No. 303 cans red tart cherries, drained
Few drops red food coloring
⅔ c. milk, scalded
1 pkg. dry yeast
2 ½ c. sifted flour
4 egg yolks, slightly beaten

Mix sugar, cornstarch and salt in a saucepan. Add cherry juice and cook, stirring constantly, until thickened. Stir in 1 tablespoon butter, lemon juice, cherries and red food coloring; cool. Cool milk to lukewarm; add yeast to milk. Cut remaining butter into flour. Add milk mixture and egg yolks to dry ingredients; mix thoroughly. Turn onto floured surface and knead about 10 times. Divide dough in half. Roll first half until large enough to cover surface of an ungreased 11 1/2 x 17 1/2-inch jelly-roll pan. Spread cherry sauce over dough. Roll out second portion of dough; place over cherry sauce. Pinch edges of dough together gently. Allow dough to rise in a warm place about 15 minutes. Bake at 350 degrees for 45 to 50 minutes. Cool.

FROSTING:

¼ c. butter
2 tbsp. cream
1 ½ c. confectioners' sugar
¼ tsp. vanilla
¾ c. chopped nuts

Combine first three ingredients; mix until well blended. Stir in vanilla and nuts. Spread on cooled cherry pastry. Yield: 4 dozen.

Mabelle Green, Home Ec. Chm.
Live Oak Grange No. 655
Rogue River, Ore.

FRUIT PASTRY SQUARES

2 ½ c. sifted flour
1 tbsp. sugar
1 tsp. salt
1 c. lard or shortening
1 egg, separated
Milk
2 c. apricot jam
1 c. confectioners' sugar
2 tbsp. lemon juice

Sift flour, sugar and salt; cut in lard with pastry blender. Beat egg yolk in cup; add enough milk to make 1/2 cup. Add to flour mixture. Mix so dough shapes into ball. Roll out half of dough to 15 x 11-inch rectangle; transfer to baking sheet. Spread dough evenly with jam to 3/4 inch of edges. Beat egg white until stiff; spread on top crust. Bake at 375 degrees for 25 to 30 minutes. Mix confectioners' sugar and lemon juice;

(Continued on next page)

drizzle over top of crust while hot. Yield: 12-14 servings.

Mrs. Ray Strohl, Master's Wife
Northwest Grange No. 413
Edon, O.

ANGEL-CHEESE PIE

1 pkg. Cinnamon Crisp crackers
3 tbsp. butter
1 8-oz. pkg. cream cheese
2 egg yolks
½ c. sugar
1 tbsp. lemon juice
2 egg whites

Make crust by rolling crackers for crumbs. Combine crumbs with butter and pat into 8-inch pie pan. Whip cream cheese until fluffy. Add egg yolks, sugar and lemon juice. Mix well. Beat egg whites until stiff. Fold into cream cheese mixture. Pour into crumb crust. Bake at 350 degrees for 25 minutes or until slightly firm. Remove from oven and chill before serving. Yield: 6 servings.

Mrs. Raymond Hewett, Home Ec. Chm.
Bennington Grange No. 977
Croton, O.

APPLE BUTTER PIE

½ c. sugar
2 eggs
1 ½ tbsp. cornstarch
1 tsp. cinnamon
½ tsp. salt
½ c. apple butter
2 c. milk
1 pie crust, unbaked

Add sugar, eggs, cornstarch, cinnamon and salt to apple butter and mix well. Add milk gradually to mixture and blend together. Pour into pastry shell. Bake 35 minutes at 350 degrees. Yield: 6 servings.

Mrs. Nadine Waite, Home Ec. Chm.
Logan Grange No. 109
Bellefonte, Pa.

APPLE-CHEESE CRUMBLE PIE

½ c. white sugar
½ c. firmly packed brown sugar
1 tsp. ground cinnamon
1 pkg. pie crust mix
3 tbsp. butter
2 c. shredded cheddar cheese
3 tbsp. water
6 or 7 med. apples, cored, pared and sliced
1 tbsp. flour
½ tsp. ground nutmeg

Blend sugars and cinnamon with 1 cup of the pie crust mix in a bowl. Cut in butter and set aside for topping. Mix 1 cup shredded cheese into remaining pie crust mix. Add water and mix lightly. Roll out dough on lightly floured surface about 1 inch larger than 9-inch pie pan. Fit pastry into pie pan; flute or press edges with a fork. Spoon apples into pastry shell; sprinkle with a mixture of flour and nutmeg. Cover with one-half the topping mixture and remaining cheese. Cover with remaining topping mixture. Bake at 375 degrees 40 to 45 minutes or until apples are tender. Yield: 6 servings.

Ruth Conti, Master's Wife
Mad River Grange No. 590
Blue Lake, Cal.

APPLE CRUMB PIE

2 ¾ c. sifted flour
1 tsp. salt
¾ c. shortening
4 to 5 tbsp. milk
6 or 7 sliced tart apples
1 c. sugar
½ tsp. cinnamon
⅓ c. butter

Sift together 2 cups flour and salt; cut in shortening. Add milk gradually, only until dry particles are moistened. Form pastry into ball. Divide and roll out pastry to fit 9-inch pie pan. Pare apples. Mix together 1/2 cup sugar and cinnamon. Sift together remaining flour and sugar; cut in butter making crumbs fine. Fill pastry-lined pan alternately with sliced apples and cinnamon-sugar mixture. Cover with crumbs. Bake in 425-degree oven 45 to 50 minutes or until apples are soft and crumbs golden brown. Yield: 5-6 servings.

Elizabeth M. Parris, Sec.
Harmony Grange No. 12
Hockessin, Del.

APPLE PIE

3 c. flour
1 c. lard
1 egg
2 tbsp. vinegar
5 tbsp. water
½ tsp. salt
3 c. tart apples
1 ½ c. sugar
1 tsp. cinnamon
2 tbsp. butter
Milk

Mix first six ingredients into pie crust. Line a 9-inch pie pan with half of crust. Mix apples, sugar and cinnamon; spread over crust. Dot with butter. Apply top crust; brush with milk. Bake 40 minutes at 375 degrees. Yield: 8 servings.

Teresa Ashton, Home Ec. Chm.
Camas Valley Grange No. 521
Camas Valley, Ore.

APPLE CRUMB PIE

6 lge. Rome apples
1 recipe plain pie pastry
1 c. sugar
1 tsp. cinnamon
¾ c. flour
⅓ c. butter or margarine

Pare apples; cut into slices and arrange in 10-inch pastry-lined pan. Mix 1/2 cup sugar with cinnamon; sprinkle over apples. Sift 1/2 cup sugar with flour; cut in butter until crumbly. Sprinkle over apples. Bake at 400 degrees 40 to 50 minutes. Yield: 8 servings.

Ruth Cartee, Home Ec. Chm.
Lucerne Grange No. 189
Buhl, Idaho

APPLE-PECAN PIE

2 c. bread flour
¼ tsp. salt
¼ c. water
⅔ c. vegetable shortening
1 c. pecan halves
¾ c. brown sugar, packed
2 tsp. cinnamon
6 med. apples, pared and chopped
2 tbsp. butter, thinly sliced

Combine flour and salt; remove 1/2 cup flour and combine into a paste with the water. Add shortening to remaining flour and blend gently. Add water mixture and blend only enough to obtain a spreading consistency. Roll out two crusts; place one crust in a 9-inch pie pan. Arrange pecan halves symmetrically in pie shell; sprinkle with half the cinnamon and brown sugar mixture. Slice apples over this as in any apple pie; add remaining sugar mixture and butter. Top with the second crust. Bake at 475 degrees until done. Turn out as an upside down cake and serve warm. Yield: 6 servings.

Maxine Cozzetto, Home Ec. Chm.
Redlands Mesa Grange No. 487
Cedaredge, Colo.

APPLE PIE IN THE BAG

1 ½ c. sugar
6 lge. apples, cut in eighths
½ c. plus 2 tbsp. flour
½ tsp. each cinnamon or nutmeg
1 unbaked pie crust
¼ lb. butter

Combine 1 cup sugar, apples, 2 tablespoons flour and spices until all apples are coated; spoon into pie shell. Mix remaining flour and sugar with butter into large crumbs; sprinkle over top of pie. Insert pie into large brown paper bag. Close top of bag by turning end under twice and fasten with paper clips. Bake 1 hour at 425 degrees.

Mrs. William A. Schlechtweg, Sr., First Lady
New Jersey State Grange
Freehold, N. J.

DEEP-DISH APPLE PIE

½ recipe plain pie pastry
1 tbsp. flour
1 c. sugar
5 apples
2 tsp. butter
¼ tsp. nutmeg

Line a deep dish with pastry. Sprinkle flour and 1/4 cup sugar on bottom crust. Pare apples; quarter and place in crust cut side down. Cover with remaining sugar; dot with butter and sprinkle with nutmeg. Bake in 350-degree oven about 35 minutes or until apples are baked and rich syrup has formed. Yield: 6 servings.

Albert M. Noyes, Jr., Master
Narragansett Grange No. 46
Manchester, N. H.

FRENCH APPLE PIE

4 ½ c. cooking apples, sliced
¾ c. white sugar
1 tbsp. flour
¼ tsp. salt
1 tsp. cinnamon
1 tbsp. lemon juice

Mix sugar, flour, salt, spice and lemon juice; turn into 9-inch pastry-lined pie pan.

TOPPING:

¾ c. sifted flour
⅓ c. packed brown sugar
⅓ c. butter or margarine
⅓ c. chopped walnuts

Blend flour with brown sugar and butter until crumbly; mix in nuts. Sprinkle over apples in pan. Bake 15 minutes at 425 degrees. Reduce heat to 350 degrees and bake 45 minutes longer. Yield: 6 servings.

Mrs. Leo Eccles, Master's Wife
Mendon Grange No. 1513
Mendon, Mich.

PINK APPLE PIE

1 c. water
1 pkg. strawberry gelatin
1 pt. vanilla ice cream
1 ½ c. applesauce
⅛ tsp. salt
1 9-in. pie shell, baked
¼ c. shredded coconut (opt.)

Bring water to boil in 2-quart saucepan. Add gelatin; stir until completely dissolved. After mixture is cold, add ice cream by spoonfuls; stir until melted. Add applesauce and salt; stir until blended. Pour into pie shell. Sprinkle top with shredded coconut. Chill until firm. Yield: 8 servings.

Dr. Phyllis O. Edwards, Master
Raymondskill Valley Grange No. 1742
Milford, Pa.

RED CINNAMON-APPLE PIE

¼ c. red cinnamon candies
4 tbsp. water
4 tbsp. butter
5 ½ c. tart apples, peeled, cored and sliced
¾ c. plus 2 tbsp. sugar
3 tbsp. flour
½ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon

Heat and dissolve cinnamon candies in the water; add butter. Let melt. Add apples and remaining ingredients in order given. Stir to mix flour, sugar and spices throughout apples. Turn into 9-inch pie plate lined with standard recipe pie crust. Cover with top crust cut in 1/2-inch strips, in crisscross pattern. Bake at 450 degrees for 15 minutes. Reduce heat to 375 degrees and bake 30 to 40 minutes longer until apples are tender and crust is lightly browned. Yield: 6 servings.

Mrs. Florence C. Pickett, Past Lecturer
New York State Grange
Rock City Falls, N. Y.

SWEDISH APPLE PIE

2 c. apple slices
2 tbsp. flour
¾ c. sugar
Pinch of salt
1 egg
1 tsp. vanilla
1 c. sour cream
1 9-in. pie shell, unbaked

Cook apples and mash slightly; add flour, sugar and salt. Beat egg and vanilla; add to apple mix. Beat sour cream until stiff and fold into apple mixture. Pour into pie shell. Bake at 350 degrees for 40 minutes. Remove and sprinkle with topping; return to oven for 15 minutes.

TOPPING:

⅓ c. sugar
⅓ c. flour
1 tsp. cinnamon
¼ c. soft butter

Rub ingredients together as for pastry dough; sprinkle on top at stated time. Yield: 6-8 servings.

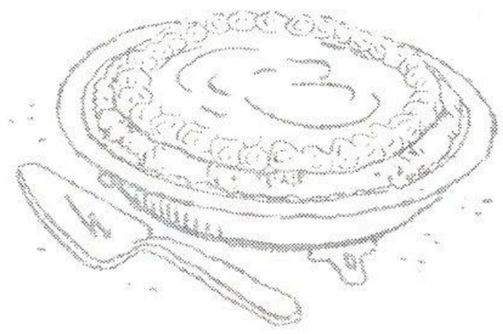
Mrs. C. W. Ewing, Master's Wife
Union Grange No. 1783
Wooster, O.

SWISS APPLE PIE

1 egg
¾ c. sugar
½ c. flour
1 tsp. baking powder
1 tsp. vanilla
Pinch of salt
1 heaping c. pared, chopped apples
½ c. chopped walnuts or pecans

Mix egg, sugar, flour, baking powder, vanilla and salt in small bowl with a fork until well blended. Add apples and nuts; mix well. Mixture will be very thick. Press into a greased 8-inch pie dish. Bake at 350 degrees for 30 minutes. Crust will be golden and crispy. Serve warm or cold with whipped cream topping or ice cream. Yield: 6-8 servings.

Mrs. Keith Handy, Matron
Crum Creek Jr. Grange No. 416
Fort Plain, N. Y.



APRICOT CREAM PIE

1 tbsp. unflavored gelatin
¼ c. cold water
½ c. apricot juice
½ c. sugar
¼ tsp. salt
2 tbsp. lemon juice
1 c. cooked apricots
¾ c. whipping cream
8 or 9-in. baked pie shell

Soak gelatin in cold water about 5 minutes. Heat apricot juice, softened gelatin, sugar, salt, lemon juice and sieved apricots. Cool; when mixture begins to congeal, fold in whipped cream. Fill pie shell with mixture; chill. Before serving spread pie with a thin layer of whipped cream, if desired. Yield: 6-8 servings.

Mrs. Jules Faoro, Master's Wife
Rincon Valley Grange No. 710
Santa Rosa, Cal.

QUICK APRICOT CHIFFON PIE

1 3-oz. pkg. lemon chiffon pie filling
½ c. boiling water
1 c. apricot nectar
⅛ tsp. almond extract
Red and yellow food coloring
⅓ c. sugar
1 9-in. baked pie shell
Toasted coconut

Dissolve pie filling in water. Beat in nectar, almond extract and 3 drops each of red and yellow food coloring. Add sugar and beat until mixture stands in peaks. Pile filling into baked pie shell; swirl top. Chill until set; garnish with coconut. Yield: 8 servings.

Mrs. Frances Bothamley, Home Ec. Chm.
Sturgis Grange No. 1490
Sturgis, Mich.

BANANA CUSTARD PIE

2 tbsp. butter or margarine
¼ c. cornstarch
¾ c. sugar
½ tsp. salt
2 c. milk
2 egg yolks, slightly beaten
1 tsp. vanilla
1 lge. or 2 sm. bananas
1 baked 9-in. pie shell
Whipped cream

Melt butter; blend in cornstarch, sugar and salt. Gradually add milk; heat to boiling over direct heat. Stir into egg yolks. Return to heat and cook 2 minutes, stirring constantly. Add vanilla; cool thoroughly. Arrange sliced banana in pie shell; pour cooled filling over bananas. Cover with whipped cream; chill before serving. Yield: 5-6 servings.

Janice H. Gould, Home Ec. Chm.
Mt. Equinox Grange No. 494
Arlington, Vt.

BANANA PIE

1 c. flour
½ tsp. salt
½ tsp. baking powder
⅓ c. shortening
3 to 4 tbsp. cold water

Mix all ingredients as for pie crust; line a deep pie plate with mixture pricking full of holes with fork. Bake at 450 degrees 10 to 12 minutes, until golden brown. Cool.

FILLING:

1 tsp. butter
1 c. sugar, scant
2 egg yolks
2 tbsp. flour
1 c. boiling water
1 tsp. vanilla
Sliced bananas

Cream butter and sugar; add beaten egg yolks and flour. Slowly add boiling water; cook until thick, stirring constantly. Add vanilla; cool. Place sliced bananas in bottom of crust; cover with part of filling. Place more bananas on top of filling and add remainder of filling. Garnish with more banana slices. Yield: 6 servings.

Verna E. Borst, Master
Worthington Grange No. 90
Worthington, Mass.

BLACK RASPBERRY-PINEAPPLE PIE

2 c. black raspberries
2 ½ c. pineapple chunks, drained
¾ c. sugar
2 tbsp. flour
2 tsp. lemon juice
Pastry for 2-crust pie

Combine all ingredients. Pour into 9-inch pastry-lined pie plate. Top with lattice crust. Bake at 400 degrees for 55 minutes. Yield: 6 servings.

Mrs. Leslie Rinehart, Home Ec. Chm.
Washington Hall Grange No. 2216
Carrollton, O.

BLUEBERRY CHIFFON PIE

5 shredded wheat biscuits, finely crumbled
½ tsp. ground cinnamon
⅓ c. light brown sugar
6 tbsp. butter or margarine, melted

Combine shredded wheat, cinnamon and brown sugar; add butter and mix well. Using an 8-inch plate, press the mixture firmly against sides and bottom of lightly greased 9-inch pie plate. Bake in a preheated 350-degree oven 10 minutes; cool.

FILLING:

1 envelope unflavored gelatin
¼ c. lemon juice
3 egg yolks
¼ c. plus 3 tbsp. sugar
¾ c. water
1 tsp. grated lemon rind
⅛ tsp. salt
3 egg whites
½ c. heavy cream, whipped
1 c. blueberries

Soften gelatin in lemon juice. Cook egg yolks, 1/3 cup sugar and water over direct heat until mixture comes just to a boil; remove from heat. Stir in softened gelatin and lemon rind; cool until mixture mounds slightly. Add salt to egg whites; beat until foamy. Gradually beat in remaining sugar; continue beating until stiff but not dry. Fold into gelatin mixture along with whipped cream and blueberries. Pour into pie crust; chill until set. Yield: 6 servings.

Photograph for this recipe on cover.

BLUEBERRY PIE

1 pt. blueberries
1 c. water
⅔ c. sugar
2 tbsp. cornstarch
1 tsp. lemon juice
1 baked pie shell
Whipped cream

Bring berries, water and sugar to a boil. Moisten cornstarch with a little cold water and add to berries. When thick remove from heat and add lemon juice. Fill pie shell and top with whipped cream when ready to serve.

Mrs. Kingsley Beecher, First Lady
Connecticut State Grange
Winsted, Conn.

BLUEBERRY CREAM PIE

1 qt. blueberries
1 c. sugar
1 c. water
4 tbsp. cornstarch
1 baked pie shell
1 c. whipping cream

Combine 1 cup of berries in saucepan with sugar and water; boil until thoroughly cooked. Force berries through sieve and return to saucepan; blend in cornstarch. Bring to full boil; boil 1 minute. Remove from heat. Chill thoroughly; add to remaining berries. When ready to serve place in baked shell and top with whipped cream. Raspberries or strawberries may be substituted for blueberries. Yield: 6 servings.

Mrs. Marjorie T. Unaitis, Master
Vernon Grange No. 228
Vernon, Vt.

BROWN SUGAR PIE

3 c. brown sugar
3 tbsp. flour
3 eggs
1 c. milk
½ c. butter, melted
¼ tsp. salt
2 tsp. vanilla
2 unbaked pie crusts

Mix sugar and flour until well blended. Mix eggs, milk, butter and salt and add to sugar mixture; stir in vanilla. Pour into pie crusts; bake at 375 degrees until brown. Yield: 12 servings.

Mrs. Thelma P. Hylton, Master's Wife
Prices Fork Grange No. 786
Blacksburg, Va.

BUTTERSCOTCH PIE

⅓ c. flour
1 c. brown sugar
¼ tsp. salt
2 c. milk
3 tbsp. butter
2 beaten egg yolks
1 tsp. vanilla
1 baked pastry shell
1 c. walnuts or pecans, chopped fine
Whipped cream

Mix flour, sugar and salt; scald milk and add to dry ingredients, stirring constantly. Cook over hot water, stirring often, until thick. Add butter and egg yolks; continue cooking for 2 minutes. Cool; add vanilla. Pour into baked pastry shell. Sprinkle nuts over pie. Top with whipped cream. For cream pie, substitute 2/3 cup of white sugar for brown sugar. Yield: 8 servings.

Mabel Quartermain, Master
Garden City Grange No. 364
Auburndale, Mass.

BUTTERSCOTCH PIE

1 c. brown sugar
½ c. flour
½ tsp. salt
2 c. milk, scalded
3 eggs, separated
3 tbsp. butter
1 tsp. vanilla
1 baked pie shell
¼ c. white sugar

In top of double boiler mix brown sugar, flour and salt; gradually stir in milk. Cook until thick, stirring constantly; remove from heat. Stir small amount of hot mixture into beaten egg yolks; gradually return egg mixture to milk. Return to heat and cook 2 minutes longer, stirring constantly. Add butter and vanilla; beat well. Fill baked pie shell. Make meringue by beating egg whites with white sugar. Spread on top of pie; bake at 350 degrees for 12 minutes or until light brown. If desired, top pie with shaved, toasted almonds. Yield: 6-8 servings.

Frances M. Weston, Home Ec. Chm.
Saxtons River Grange No. 298
Saxtons River, Vt.

BUTTERSCOTCH PIE

1 ¼ c. sugar
3 tbsp. flour
Pinch of salt
2 eggs, separated
2 c. milk
½ tsp. vanilla
1 baked 9-in. pie shell

Melt 1/2 cup sugar in heavy skillet. Cream together remaining sugar, flour, salt, egg yolks and 1/2 cup milk. Add remaining milk to melted sugar; add creamed mixture and cook stirring constantly, until thick and smooth. Add vanilla; cool and pour into baked 9-inch pie shell. Top with meringue made by beating remaining egg whites with 4 tablespoons additional sugar. Bake at 375 degrees until lightly browned. Yield: 6 servings.

Gladys Summers, Home Ec. Chm.
Kuna Grange No. 59
Kuna, Idaho

BUTTERSCOTCH PIE

2 c. milk
1 ½ c. brown sugar
⅓ c. flour
⅛ tsp. salt
3 egg yolks
2 tbsp. butter
½ tsp. vanilla
½ c. butternuts or other nuts
1 baked pie shell

Heat milk to boiling in double boiler. Blend sugar, flour and salt; add to milk and stir until smooth. Cook 15 minutes or until done. Add beaten egg yolks; continue cooking for 5 minutes. Add butter, vanilla and nuts. Cool; pour into pie shell.

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MERINGUE:

3 egg whites
¼ tsp. salt
¼ tsp. cream of tartar
6 tbsp. sugar

Combine egg whites, salt and cream of tartar; beat until frothy. Gradually add sugar; continue beating until mixture forms stiff glossy peaks. Pile on pie; bake at 300 degrees for 20 minutes or until light brown. Yield: 6-8 servings.

Mrs. Lewis Lent, Master
Prudence Grange
Coudersport, Pa.

BUTTERSCOTCH PIE

¼ c. white sugar
¼ c. water
4 tbsp. butter
6 tbsp. flour
2 c. milk
¾ c. brown sugar
3 egg yolks, beaten
1 tsp. vanilla
1 8-in. baked pie crust

Melt white sugar in heavy skillet over medium heat until browned. Remove from heat and add water. Return to heat and boil briefly; set aside. Melt butter in heavy saucepan; remove from heat and blend in flour. Stir in milk slowly to prevent lumping. Add brown sugar and 2 tablespoons of the prepared caramel syrup; return to heat and boil 7 to 10 minutes, stirring constantly. Stir in egg yolks and vanilla; pour into pie crust. Serve with whipped cream or meringue topping if desired. Remaining caramel syrup may be stored. Yield: 6 servings.

Mrs. Maud Hallmeyer, Home Ec. Chm.
Oswego Grange No. 175
Portland, Ore.

BUTTER-SUGAR PIE

¾ c. sugar
2 tbsp. flour
1 egg
Butter, size of hickory nut
1 pt. milk and cream, mixed

Mix sugar, flour, egg, butter and enough milk to make a creamy consistency. Add remaining liquid and mix well. Pour into 9-inch unbaked pie crust; place top crust over filling and brush with cream. Bake at 375 degrees for 35 to 40 minutes or until crust is browned and filling is firm. Yield: 6 servings.

Mrs. Vernie Stahr, Master's Wife
Laurel Valley Grange No. 2708
Rockbridge, O.

CHERRY PIE

¼ c. sugar
1 1-lb. can tart cherries
¼ c. lemon juice
1 15-oz. can sweetened condensed milk
¼ tsp. almond extract
1 baked pie crust

Add sugar to cherries; let set 20 minutes. Drain. Add lemon juice to milk; stir in extract. Add cherries; pour into baked 8 or 9-inch pie crust. Chill several hours or overnight. Yield: 6-8 servings.

Mrs. Eldon Farris, Home Ec. Chm.
Plum Grove Grange No. 1839
Winchester, Kan.

WHIP 'N CHILL CHERRY PIE

1 box lemon or cherry Whip 'N Chill
1 pkg. cream cheese
1 pie crust, pastry or crumb
1 can pie cherries

Prepare Whip 'N Chill according to directions on box. Whip in soft cream cheese. Turn mixture into baked pie crust; chill 2 hours. Spread cherries over top; garnish with whipped cream, if desired.

Mrs. Anna Belle Leonard, Master's Wife
Checkerville Grange No. 1881
Gillett, Pa.

CHERRY-PINEAPPLE PIE

1 No. 2 can pitted sour cherries
1 c. sugar
3 tbsp. cornstarch
1 9-oz. can crushed pineapple
2 tbsp. honey
1 tbsp. butter or margarine
½ tsp. red food coloring
Pastry for 2-crust pie

Drain cherries, reserving liquid. Combine sugar and cornstarch in saucepan; blend in cherry liquid. Add pineapple; cook until thick and clear, stirring constantly. Remove from heat; add honey, butter and food coloring. Add cherries; pour into 9-inch unbaked pastry shell. Cover with top crust. Bake at 400 degrees 35 to 40 minutes. Yield: 6 servings.

Mrs. Oliver Everhart, Home Ec. Chm.
Progressive Valley Grange No. 2433
New Comerstown, O.

CHESS PIE

1 ½ c. sugar
1 stick melted butter
2 tbsp. cornmeal
3 eggs
1 tbsp. vinegar
Pinch of salt
1 tsp. vanilla
1 unbaked pie shell

(Continued on next page)

Blend all ingredients; do not overbeat. Pour in 9-inch pie shell. Bake 35 to 45 minutes at 325 degrees until lightly browned and set. Yield: 6 servings.

Mrs. Charlie B. Teal, Master's Wife
Shiloh Grange No. 573
Chesterfield, S. C.

BAVARIAN MINT PIE

CRUST:

1 ⅓ c. crushed vanilla wafer crumbs
¼ c. sugar
4 tbsp. butter, melted

Combine crumbs with sugar and melted butter; press into 9-inch pie tin. Bake in 375-degree oven for 5 to 6 minutes. Cool.

MINT FILLING:

2 squares unsweetened chocolate
1 bar sweet cooking chocolate
½ c. butter
¾ c. sugar
3 eggs
1 ¼ tsp. mint flavoring
1 c. heavy cream, whipped
2 tbsp. powdered sugar

Put unsweetened chocolate and sweet cooking chocolate in top of double boiler to melt. Cream butter and sugar together until as smooth as whipped cream. Add the eggs, beaten until extremely light and frothy. Add the melted chocolate and stir until very smooth. Add 1 teaspoon mint flavoring and stir well. Turn into the cooled crumb crust. When firm, cover with the cream, whipped until thick with powdered sugar and remaining mint flavoring.

Mrs. Albert J. Ebers, First Lady
Nebraska State Grange
Seward, Neb.

CHOCOLATE CHIFFON PIE

1 c. vanilla wafer crumbs
3 tbsp. melted butter
1 envelope unflavored gelatin
¼ c. cold water
⅔ c. chocolate syrup
1 c. whipping cream
½ tsp. vanilla
Shaved chocolate

Mix crumbs and butter; press firmly into 9 or 10-inch buttered pie plate. Chill 1 hour. Soften gelatin in water; dissolve in chocolate syrup heated just below boiling. Chill until mixture is cold but not thickened. Whip cream until it stands in a peak; fold in flavoring and chocolate mixture. Pour into crumb crust. Chill until firm. Decorate with shaved chocolate. Yield: 6-8 servings.

Mrs. Addie Lee Matney, Home Ec. Chm.
Goodwill Grange No. 959
Mouth of Wilson, Va.

CHOCOLATE CREAM PIE

½ c. cocoa
⅔ c. flour
1 c. sugar
¾ tsp. salt
2 eggs, separated
3 c. milk
2 tbsp. butter
1 ½ tsp. vanilla

Combine cocoa, flour, sugar and salt. Beat egg yolks and add to sugar mixture with butter and milk. Cook in double boiler until thick, beating with electric mixer on low if necessary. Remove from heat; add vanilla. Pour into baked pie shells. Cover with meringue made with egg whites or whipped cream. Yield: 12 servings.

Mrs. James C. Young
Goodwill Grange No. 959
Volney, Va.

CHOCOLATE PIE

3 tbsp. cornstarch
4 tbsp. cocoa
6 tbsp. sugar
Salt
2 c. water
2 eggs
1 tsp. vanilla
1 pie crust, baked

Mix well all ingredients except vanilla in double boiler. Beat well and add vanilla. Place mixture in crust and cover with meringue of egg whites and 2 tablespoons additional sugar. Brown in oven.

Mrs. Mate L. Bradley, Sec.
Floris Grange No. 749
Herndon, Va.

CHOCOLATE PIE

2 ¼ c. sugar
4 tbsp. cocoa
½ tsp. salt
10 tbsp. flour
3 c. milk
4 egg yolks
1 tbsp. margarine
2 tsp. vanilla

Mix sugar, cocoa, salt and flour; add 1 cup milk. Stir well. Mix a small amount of chocolate mixture with slightly beaten egg yolks; beat slightly. Put egg yolk mixture into chocolate mixture; add remaining milk. Stir well. Cook over medium heat until thick, stirring constantly. Remove from heat; add margarine and vanilla. Pour into two 9-inch baked pie shells. Top with meringue. Yield: 12 servings.

Mrs. Roy Posten, Master's Wife
Three Forks Grange No. 449
Somerset, Cal.

CHOCOLATE ICE CREAM PIE

1 pt. vanilla ice cream
1 c. milk
1 4 ½-oz. pkg. chocolate instant pudding
1 baked 9-in. pie shell

Blend ice cream and milk together lightly in bowl; add pudding and beat until just mixed, about 1 minute. Pour at once into pie shell. Let stand 1 hour in refrigerator. Before serving, top with whipped cream.

Mrs. Patricia Martin, Master's Wife
South Beaver Grange No. 2055
Darlington, Pa.

CHOCOLATE PIE

1 tbsp. cocoa
½ c. sugar
1 tbsp. flour
2 eggs, separated
1 c. milk
1 tsp. vanilla

Mix cocoa, sugar, flour, slightly beaten egg yolks and milk together thoroughly. Cook in saucepan until thick. Add vanilla and cool. Pour into baked 9-inch pie crust; top with meringue made with egg whites and brown. Yield: 5 servings.

Mrs. Sylvia Sumner, Pomona
Carsonville Grange No. 893
Independence, Va.

FRENCH SILK PIE

½ c. butter
¾ c. sugar
1 tsp. vanilla
1 square unsweetened chocolate, melted
1 pkg. sweet cooking chocolate, melted
2 eggs
2 tbsp. chopped pecans

Cream butter; gradually add sugar and cream well. Add vanilla and melted chocolate. Mix well. Add 1 egg and beat mixture 5 minutes. Add remaining egg and beat 5 minutes. Pour into 9 or 10-inch baked pie shell. With chopped pecans, make a circle design 1 inch from edge of crust. Refrigerate for several hours and serve. Yield: 8 servings.

Mary Ellen Anthony, Master
Canaan Grange No. 2547
Caledonia, O.

FRENCH SILK PIE

Pie pastry
½ c. butter
¾ c. sugar
1 1-oz. square chocolate
1 tsp. vanilla (opt.)
2 eggs

Prepare pastry for single pie crust. Bake at 425 degrees for 10 to 12 minutes. Cream butter; add sugar and cream well. Melt chocolate and cool; blend into creamed mixture. Add vanilla. Add eggs, one at a time, beating after each addition on medium speed of mixer. Turn into cooled pie shell. Chill for 1 to 2 hours. Before serving, top with whipped cream.

Katherine Schreiner, Home Ec. Chm.
Big Sur Grange No. 742
Big Sur, Cal.

FUNNY PIE

2 ½ c. sugar
½ c. shortening
2 eggs
2 c. flour
2 tsp. baking powder
1 c. milk
2 8 ½-in. pie crusts, baked
½ c. cocoa
¾ c. hot water
1 tsp. vanilla

Cream 1 1/2 cups sugar and shortening in mixing bowl; add eggs, flour, baking powder and milk. Pour into pie crusts. Mix 1 cup sugar and cocoa; add hot water and vanilla. Bring to a boil. Remove from heat and cool. Pour slowly over batter in pie crusts. Bake at 350 degrees for 40 to 45 minutes.

Mrs. Arlene Trumbauer, Home Ec. Chm.
Trexlertown Grange No. 1755
Breinigsville, Pa.

GERMAN SWEET CHOCOLATE PIE

1 4-oz. pkg. sweet cooking chocolate
¼ c. butter
1 ⅔ c. evaporated milk
1 ½ c. sugar
3 tbsp. cornstarch
⅛ tsp. salt
2 eggs
1 tsp. vanilla
1 unbaked 10-in. pie shell
1 ⅓ c. coconut
½ c. chopped pecans

Melt chocolate with butter over low heat; stir until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch and salt; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and pecans; sprinkle over filling. Bake at 375 degrees for 45 minutes or until top is puffed. Filling will be soft, but will set while cooling. Cool at least 4 hours before serving. Yield: 10-12 servings.

Catherine Murphy, Home Ec. Chm.
Woodpecker Grange No. 942
Petersburg, Va.

HERSHEY BAR DESSERT

22 graham crackers
6 tbsp. butter
¼ c. powdered sugar (opt.)
16 marshmallows
½ c. milk
5 sm. chocolate candy bars with almonds
½ pt. heavy cream, whipped

Roll crackers into fine crumbs; add butter and sugar. Mix well. Pat crumb mixture into 9-inch pie plate. Melt marshmallows in milk. Break candy bars into marshmallow mixture; stir until melted. Cool. Pour into crust. Refrigerate for 2 to 3 hours before serving. Decorate with whipped cream. Yield: 6 servings.

Mrs. Jean Newsome, Sec.
Crystal Lake Grange
Waupaca, Wis.

INNKEEPER'S PIE

1 ½ squares chocolate
½ c. water
Sugar
1 c. butter
2 tsp. vanilla
1 c. flour
1 tsp. baking powder
1 tsp. salt
½ c. milk
1 egg
1 unbaked pie shell
½ c. chopped walnuts

Melt chocolate in water; add 2/3 cup sugar and bring to a boil, stirring constantly. Remove from heat; stir in 1/4 cup butter and 1 1/2 teaspoons vanilla. Set aside. Mix and sift flour, 3/4 cup sugar, baking powder and salt. Add 1/4 cup soft butter or shortening, milk and remaining vanilla; beat 2 minutes. Add egg and beat 2 minutes longer. Pour into unbaked pie shell. Stir chocolate sauce and spoon carefully over batter; sprinkle top with nuts. Bake in 350-degree oven for 55 minutes to 1 hour. Serve with whipped cream. Yield: 8 servings.

Mrs. Charles Bates, Master
Morris Grange No. 105
Boonton, N. J.

MARSHMALLOW PIE

1 ½ c. fine graham cracker crumbs
¼ c. sugar
⅓ c. melted margarine or butter
½ c. milk
34 lge. marshmallows
1 c. heavy cream, whipped
1 ½ squares bitter chocolate
1 tsp. vanilla

Mix cracker crumbs with sugar and melted margarine or butter; press into a 9-inch pie pan. Chill thoroughly. Put milk and marshmallows in pan over medium heat and stir until dissolved. Chill until cool. Mixture will be thick. Fold in whipped cream and grate chocolate into mixture. Add vanilla and pour into pie shell. Chill several hours until stiff enough to cut. May be made a day ahead. One small package dessert topping mix or 1 cup chilled and whipped evaporated milk may be substituted for whipped cream. Yield: 6 servings.

Madge Rothlisberger, Home Ec. Chm.
Hope Chapel Grange
Mt. Blanchard, O.

NEW CHOCOLATE RAISIN PIE

1 ½ c. dark or golden raisins
1 ½ c. water
¾ c. sugar
3 tbsp. cornstarch
½ tsp. salt
1 1-oz. square unsweetened chocolate
1 tbsp. butter or margarine
2 tsp. vanilla
2 eggs, beaten
1 c. whipping cream or condensed milk
Pastry for 1 9-in. pie crust

Combine raisins and water; heat to boiling, then simmer 8 to 10 minutes. Blend together sugar, cornstarch and salt; stir into raisins. Cook, stirring, until mixture thickens and becomes clear. Add chopped chocolate and butter; stir until melted. Remove from heat. Stir in vanilla, beaten eggs and cream. Turn into pastry-lined 9-inch pie plate. Bake at 400 degrees 25 minutes or until crust is golden brown. Cool before cutting. Top with cream, if desired. Yield: 6-8 servings.

Mrs. Patricia Kelley, Master's Wife
Dexieland-Berenda Grange No. 784
Madera, Cal.

UNCOOKED CHOCOLATE PIE

¾ c. sugar
½ c. shortening
3 egg yolks
1 tsp. vanilla
2 squares chocolate, melted
3 egg whites, stiffly beaten
1 graham cracker crust

Cream sugar and shortening. Add egg yolks, one at a time. Add vanilla and melted chocolate. Fold in egg whites. Pour into cracker crust. Garnish with nuts or graham cracker mix. Chill 24 hours. Yield: 6-8 servings.

Mrs. Kenneth J. DuBois, Master
Sodus Grange No. 73
Williamson, N. Y.

CINNAMON-APPLE-MINCE PIE

Unbaked 9-in. pastry shell, fluted edge
4 tbsp. flour

(Continued on next page)

6 tbsp. sugar
⅛ tsp. salt
1 tbsp. butter or margarine
1 tbsp. red cinnamon candies
5 tbsp. boiled water
3 or 4 med. tart apples
2 c. moist mincemeat

Sprinkle 2 tablespoons flour over bottom of pastry shell. Combine remaining flour with sugar and salt in small bowl. Cut in butter until granular. Add cinnamon candies to water; stir until dissolved. Set aside. Pare, quarter and core apples; slice quarters lengthwise 1/2-inch thick. Spread mincemeat evenly in pastry shell; cover with apple slices, overlapping slices. Sprinkle sugar-flour mixture evenly over apples; spoon cinnamon syrup over all. Bake at 425 degrees for 15 minutes; reduce heat to 375 degrees and continue baking for 40 to 50 minutes. Yield: 6-8 servings.

Mrs. Erma Bower, Master's Wife
Mt. Deary Grange No. 277
Kendrick, Idaho

COCONUT CREAM PIE

⅔ c. sugar
½ tsp. salt
3 tbsp. cornstarch
1 tbsp. flour
3 c. milk
3 egg yolks, slightly beaten
1 tbsp. butter
1 ½ tsp. vanilla
¾ c. moist shredded coconut

Mix in saucepan sugar, salt, cornstarch and flour; gradually stir in milk. Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat; slowly stir half the mixture into egg yolks. Boil 1 minute more, stirring constantly; remove from heat. Blend in butter, vanilla and coconut. Cool, stirring occasionally. Pour into baked pie shell. Chill thoroughly. If desired, top with meringue or whipped cream sprinkled with toasted coconut. Yield: 8 servings.

Carol Fitch, Master's Wife
Cornish Grange No. 25
Windsor, Vt.

COCONUT CLOUD PIE

1 pkg. vanilla pudding and pie filling, not instant
1 ¾ c. milk
½ tsp. vanilla
1 can flaked coconut
1 pkg. dessert topping mix
1 8-in. baked pie shell
Shaved chocolate

Prepare vanilla pudding mix according to package directions, using milk. Add vanilla; cool. Add coconut, reserving 1/4 cup for top. Prepare dessert topping mix as package directs. Fold coconut mixture into dessert topping mix; pile into pie shell. Arrange reserved coconut around outside edge and garnish center with shaved chocolate. Chill thoroughly before serving. Yield: 5-6 servings.

Mrs. Raynor Powell, Master's Wife
Williamstown Grange No. 85
Williamstown, N. J.

COCONUT CUSTARD PIE

4 eggs
½ c. white sugar
¼ tsp. salt
1 tsp. vanilla
2 ½ c. milk, scalded
1 3 ½-oz. can flaked coconut
1 unbaked 9-in. pastry shell, chilled
¼ c. brown sugar
2 tbsp. soft butter or margarine

Beat eggs slightly; stir in white sugar, salt and vanilla. Gradually stir in milk. Reserve 1/2 cup coconut for top; add remainder to custard. Pour into pastry shell. Bake in 400-degree oven 25 to 30 minutes or until knife inserted halfway between outside and center comes out clean. Cool. Just before serving, mix reserved coconut, brown sugar and butter; sprinkle on top of pie. Broil 3 to 4 inches from heat 2 to 4 minutes or until lightly browned. Yield: 6-8 servings.

Mrs. B. L. Stellberg, Master's Wife
Trent Grange No. 372
Bailey, Mich.
Dorothy Wilson, Home Ec. Chm.
Aggieville Grange No. 1906
Manhattan, Kan.

COCONUT CUSTARD PIE

3 eggs, slightly beaten
½ c. sugar
⅛ tsp. salt
3 c. milk, scalded
1 c. shredded coconut

Line pie plate with pastry rolled 1/8-inch over edge. Fold edge back to form standing rim and flute with fingers. Combine eggs, sugar and salt; add milk and coconut. Mix thoroughly. Pour into pie shell. Bake in 450-degree oven 20 minutes. Yield: 6 servings.

Blanche Jameson, Master's Wife
Leatherwood Grange
Ft. Jennings, O.

COCONUT MACAROON PIE

1 ½ c. sugar
2 eggs
½ tsp. salt
½ c. soft butter or margarine
¼ c. flour
½ c. milk
1 ½ c. shredded coconut
1 9-in. pie shell, unbaked

Beat sugar, egg and salt until lemon colored. Add

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butter, flour and milk. Fold in the shredded coconut. Pour into a 9-inch unbaked pie shell. Place on bottom shelf of oven at 300 to 325 degrees and bake for 1 hour. Some coconut may be reserved for topping, if desired.

PIE SHELL:

- 1 ½ c. shortening
- 3 c. flour
- 1 whole egg
- 1 tsp. salt
- 1 tsp. vinegar
- 5 tbsp. cold water

Cut shortening and flour together. Add egg, salt and vinegar. Stir together, then add cold water. Chill slightly. Divide dough into fourths. Roll out one pie shell; reserve remaining dough for later use. Yield: 6-8 servings.

Mrs. Lowell E. Coakley, Master's Wife
Pleasant Grange No. 1615
Pleasantville, O.
Mrs. Richard Gustafson, Master's Wife
Tri-County Center Grange
Funk, Neb.

COCONUT PIE

- 2 eggs
- 2 tbsp. flour
- 1 tbsp. butter
- 1 c. sugar
- ½ pt. milk
- 1 7-oz. can coconut

Beat eggs; sift flour, butter and sugar into eggs. Beat thoroughly; add milk. Beat; mix in coconut. Line pie plate with uncooked pie crust; pour in filling. Cook in 350-degree oven for 30 minutes or until done. Yield: 6 servings.

Jean Bottoms
Beach Comm. Grange No. 958
Chesterfield, Va.

COCONUT PIE FILLING

- 4 eggs, separated
- 2 c. sugar
- 4 tbsp. flour
- Pastry for 2 9-in. pie shells
- 2 c. milk
- ½ c. butter, melted
- 2 3 ½-oz. cans flaked coconut

Beat egg whites until stiff. Beat yolks until lemon colored. Combine sugar and flour; cream together with beaten egg yolks. Add milk, stirring until thoroughly blended. Add melted butter and coconut. Stir until well mixed. Fold in beaten egg whites. Pour into unbaked pie shells. Bake in 400-degree oven for 10 minutes, then reduce heat to 325 degrees and bake for 1 hour or until a silver knife inserted in center comes out clean.

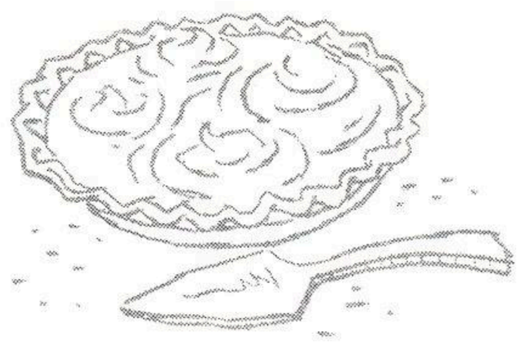
Mrs. George Brockman, Pomona
Burnt Tree Grange No. 957
Radiant, Va.

COCONUT PIE

- 3 eggs, well beaten
- 1 ½ c. sugar
- ¼ c. melted butter
- 1 can coconut
- 1 c. milk
- 2 tsp. vanilla

Add sugar to eggs; add butter, vanilla, milk and coconut. Bake in unbaked pie shell 30 minutes in 350-degree oven. Yield: 6 servings.

Mrs. C. Emerson Altman, Flora
Hawfield Grange
Orange, Va.



COCONUT-PINEAPPLE PIE

- 1 stick margarine
- 1 sm. can crushed pineapple
- 1 can flaked coconut
- 2 c. sugar
- 4 eggs, beaten
- 1 unbaked pie shell

Cut up margarine. Add pineapple, coconut and sugar; mix well. Pour eggs over mixture and stir until well blended. Pour into unbaked pie shell. Bake at 350 degrees for 30 to 35 minutes or until golden brown.

Edna Julian, Ladies Asst. Steward
Georges Creek Grange
Easley, S. C.

SOUTHERN COCONUT PIE

- ¼ c. butter
- ¾ c. light brown sugar
- ½ tsp. salt
- ¾ c. white corn syrup
- 3 eggs, beaten
- 1 tsp. vanilla
- 1 c. shredded coconut
- 1 9-in. unbaked pie shell

Cream butter, sugar and salt. Add corn syrup, eggs and vanilla; then add coconut. Pour into unbaked pie shell. Bake at 375 degrees for 40 to 50 minutes. Yield: 6 servings.

Mrs. Florence M. Parker, Chaplain
Virginia State Grange
Great Falls, Va.

TOASTED COCONUT PIE

3 beaten eggs
1 ½ c. sugar
½ c. butter or margarine, melted
4 tsp. lemon juice
1 tsp. vanilla
1 3½-oz. can flaked coconut
1 9-in. pastry shell, unbaked

Thoroughly combine eggs, sugar, butter, lemon juice and vanilla; stir in coconut. Pour filling into unbaked pastry shell. Bake in 350-degree oven for 40 to 45 minutes, or until knife inserted halfway between center and edge comes out clean. Cool before serving. If desired, garnish with whipped cream or dessert topping and toasted coconut. Yield: 6-8 servings.

Mrs. Vi Reeve, Home Ec. Chm.
Winton Grange No. 531
Winton, Cal.
Paulena S. Martin, Sec.
Hawfield Grange No. 937
Unionville, Va.

COFFEE CHIFFON PIE

1 envelope unflavored gelatin
¼ c. cold water
Sugar
1 ¼ c. milk
3 eggs, separated
2 tbsp. instant coffee
½ c. heavy cream, whipped

Put gelatin in the water and set aside. Cook 1/3 cup sugar, milk, egg yolks and instant coffee until thick; stir in gelatin mixture. Cool. Beat egg whites until very stiff, adding 3/4 cup sugar; fold whipped cream and beaten egg whites into cooked mixture.

CRUST:

1 ½ c. flour
¾ c. (scant) shortening
¼ c. cold water

Place flour in bowl; cut in shortening. Add water and mix. Roll out and fit into 9-inch pie plate. Bake at 425 degrees about 12 minutes. Pour filling into crust. Let set 3 to 4 hours before serving. Yield: 6 servings.

Wilma Messenger, Home Ec. Chm.
Claremont Grange No. 227
Burley, Idaho

COTTAGE CHEESE PIE

1 ¾ c. vanilla wafers, crushed fine
6 tbsp. melted butter
1 lb. cottage cheese
2 (scant) tbsp. cornstarch
½ pt. sour cream
3 eggs, separated
1 c. sugar
1 tsp. vanilla
2 tbsp. lemon juice

Combine crushed wafers with butter and blend well. Press evenly into a 10 1/2-inch pie pan. Cool in refrigerator for 30 minutes. Put cheese through a sieve. Mix cornstarch in sour cream. Beat egg yolks; add sugar slowly. Add vanilla, lemon juice and sour cream. Add all to drained cheese. Fold in egg whites. Sprinkle top with cinnamon. Bake at 325 degrees for 1 hour. Yield: 8 servings.

Mrs. Edna M. Farr, Home Ec. Chm.
Moss Glen Grange No. 554
Granville, Vt.

CRANBERRY-RAISIN PIE

1 c. cranberries, cut in halves
½ c. chopped raisins
1 tbsp. flour
1 tsp. vanilla
2 tbsp. butter
1 c. sugar
Dash of salt
1 c. boiling water
Pastry for 2-crust pie

Combine cranberries, raisins, flour, vanilla, butter, sugar and salt; mix well. Pour water over mixture; cook, stirring constantly, over low heat for 15 minutes. Pour into pastry-lined pan; add top crust or lattice crust. Bake at 425 degrees for 15 minutes; reduce heat to 350 degrees and continue baking for 15 minutes.

Mrs. Ruth L. Clough, Master
Arundel Grange No. 486
Kennebunkport, Me.

CUSTARD CRUNCH-MINCE PIE

1 c. sugar
2 tbsp. flour
⅛ tsp. salt
3 eggs, slightly beaten
¼ c. butter, melted
½ c. chopped walnuts
1 c. mincemeat
1 9-in. unbaked pie shell

Blend dry ingredients and slowly add to eggs. Add remaining ingredients; mix well. Pour into pastry. Bake in 400-degree oven 15 minutes. Reduce heat to 325 degrees and bake 30 minutes.

Mrs. Hilton Davis, Home Ec. Chm.
Orange Grange No. 452
Washington, Vt.

CUSTARD PIE

4 eggs
⅔ c. sugar
¼ tsp. salt
3 c. milk, scalded
½ tsp. vanilla
Nutmeg

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Beat eggs slightly; add sugar and salt. Pour milk, a little at a time, into egg mixture; add vanilla. Pour into 9-inch pie tin lined with unbaked pastry. Sprinkle nutmeg on top. Bake at 450 degrees for 10 minutes and 325 degrees for 40 minutes. Yield: 6 servings.

Mrs. Robert Duerigen, Home Ec. Chm.
Lebanon Grange No. 1462
Lebanon, O.

CUSTARD PIE

4 slightly beaten eggs
½ c. sugar
¼ tsp. salt
½ to 1 tsp. vanilla
½ tsp. almond extract (opt.)
2 ½ c. scalded milk
Nutmeg

Blend eggs, sugar, salt, vanilla and almond extract. Gradually stir in milk. Pour into chilled unbaked pie shell. Bake at 400 degrees for 25 to 30 minutes or until knife inserted halfway between outside and center of custard comes out clean. Remove from oven; sprinkle with nutmeg. Set on cooling rack 15 to 30 minutes, then chill in refrigerator.

Lela Schmidt, Home Ec. Chm.
Ashley Grange No. 2355
Waterloo, Ind.
Mrs. Ethel Ritchey, Home Ec. Chm.
Blue Ball Grange No. 1331
West Decatur, Pa.

OLD-FASHIONED BAKED CUSTARD PIE

⅓ c. sugar
2 tsp. flour
3 eggs
½ tsp. salt
3 c. milk
¼ tsp. nutmeg

Combine sugar and flour. Add beaten eggs and salt. Bring milk to boiling point and add gradually to egg mixture. Pour into an unbaked pie shell and sprinkle nutmeg over top. Bake at 350 degrees for 40 to 45 minutes or until an inserted silver knife comes out clean. Yield: 5 servings.

Mrs. Etta Schultheiss, Home Ec. Chm.
West Pike Run Grange No. 1928
Fredericktown, Pa.

DELICIOUS CUSTARD PIE

4 slightly beaten eggs
¾ c. sugar
¼ tsp. salt
1 tsp. vanilla
2 ½ c. milk, scalded
Dash of cinnamon or nutmeg
1 9-in. unbaked pastry shell

Thoroughly mix eggs, sugar, salt and vanilla; slowly stir in hot milk. Pour into pie shell; sprinkle top with cinnamon or nutmeg. Bake on lower shelf of oven at 450 degrees for 10 minutes, then reduce heat to 425 degrees and bake 10 minutes longer. Yield: 6 servings.

Ruth Hammond, Home Ec. Chm.
Colon Grange No. 215
Colon, Mich.

EGG CUSTARD PIE

3 eggs, slightly beaten
¾ c. sugar
½ tsp. salt
3 c. milk
1 tsp. vanilla
Cinnamon

Combine eggs, sugar and salt; add milk and vanilla. Pour into pastry shell; sprinkle with cinnamon. Bake at 450 degrees in a preheated oven for 30 to 40 minutes or until a silver knife inserted in the center comes out clean.

Mrs. Robert Love, Home Ec. Chm.
Tuscarora Grange No. 774
McCoysville, Pa.

JESSIE PIE

1 ½ c. sugar
1 ½ tbsp. flour
3 eggs
1 ½ tbsp. butter
1 ½ c. rich milk
Pinch of salt
1 tsp. lemon flavoring

Put sugar, flour, eggs and butter into a bowl; beat until light and creamy. Add milk, salt and flavoring; mix well. Pour into a 9-inch unbaked pie shell. Bake at 450 degrees until brown on top. Reduce heat; finish baking at 300 degrees until set like custard or pumpkin pie. Yield: 6 servings.

Mrs. Flora O'Connell, Home Ec. Chm.
Towanda Valley Grange No. 204
Monroeton, Pa.

OLD-FASHIONED CREAM PIE

1 c. (packed) brown sugar
2 tbsp. flour
1 c. cream
1 c. milk

Mix brown sugar and flour. Stir in cream and milk until mixture is smooth. Pour into 9-inch unbaked pie shell. Bake at 325 degrees for about 1 hour, or until set. Yield: 6 servings.

Mrs. Ralph E. Wright, Master's Wife
Liberty Grange No. 2526
Ada, O.

FRENCH VANILLA CUSTARD PIE

4 slightly beaten eggs
½ c. sugar
¼ tsp. salt
1 tsp. vanilla
2 ½ c. milk, scalded

Blend eggs with sugar, salt and vanilla. Gradually stir in milk; pour into pastry shell and sprinkle with nutmeg. Bake at 350 degrees for 1 hour.

PIE CRUST:

1 tsp. vinegar
½ c. milk
2 ½ c. flour
1 c. shortening
1 tsp. salt

Put vinegar in milk and let stand until flour, shortening and salt are well blended. Add milk and vinegar mixture to flour mixture; roll out for pie crust. Yield: 8 servings.

Mts. Norma Gisewite, Home Ec. Chm.
Jackson Grange No. 2343
Farmersville, O.

DATE PARFAIT PIE

1 ¼ c. boiling water
1 pkg. orange Jell-O
½ c. dates, chopped
1 pt. vanilla ice cream
½ c. nuts, chopped
¼ tsp. cinnamon
1 8 or 9-in. baked pie shell
Whipped cream and pecan halves (opt.)

Heat water to boiling in 2-quart saucepan; remove from heat. Add the gelatin; stir until dissolved. Fold in dates; mix well. Cut ice cream into pieces; add immediately to hot liquid and stir until melted. Chill until thickened but not set, about 20 minutes. Fold in nuts and cinnamon. Turn into cooled pie shell. Chill until firm, 15 to 25 minutes. Top with whipped cream and pecan halves. Other fruits may be substituted by increasing the amount and leaving out the dates, nuts and cinnamon. Reduce water to 1 cup to have mixture set faster. Yield: 6 servings.

Mrs. Charles Scofield, Past Home Ec. Chm.
New York State Grange
Otego, N. Y.

ELDERBERRY-DUTCH PIE

1 ¼ c. sugar
⅓ c. flour
⅛ tsp. salt
3 c. shelled elderberries
1 10-in. unbaked pie shell
1 egg white
4 tbsp. thick sour cream
Cinnamon

Mix sugar, flour and salt; pour over elderberries in bowl and toss lightly. Berries should be coated with mixture. Pour into unbaked pie shell which has been brushed with egg white. Spread sour cream over berries and sprinkle with cinnamon. Bake at 450 degrees for 20 minutes. Reduce heat to 325 degrees and bake 30 minutes longer. Juice will bubble. Egg white keeps crust from becoming soggy. Yield: 6 servings.

Mrs. Edwin J. Westrick, Lecturer
Cross-Roads Grange No. 1124
Carrolltown, Pa.

FLOWER OF A PIE

1 c. chilled evaporated milk
¾ c. crushed pineapple
¼ c. maraschino cherry juice
1 pkg. lemon gelatin
½ c. sugar
1 tbsp. lemon juice
¼ c. maraschino cherries, quartered
1 9-in. baked pie shell

Pour milk into refrigerator tray; freeze until crystals form on outside edge. Bring pineapple and cherry juice to a boil; add gelatin and stir until dissolved. Stir in sugar; chill 30 minutes or until mixture mounds slightly. Whip milk and lemon juice until stiff; pour into gelatin mixture, beating slowly. Fold in cherries. Pour into chilled baked pie shell; chill several hours or until firm. Yield: 6 servings.

Mrs. Karl Eaton, Home Ec. Chm.
Tillicum Grange No. 799
Pendleton, Ore.

GLAZED STRAWBERRY-RHUBARB PIE

1 ¼ c. plus 1 tbsp. sugar
⅛ tsp. salt
⅓ c. flour
2 c. fresh strawberries
2 c. fresh rhubarb, cut into 1-in. pieces
Pastry for 2-crust pie
2 tbsp. butter

Combine 1 1/4 cups sugar, salt and flour. Arrange half of berries and rhubarb in pastry-lined 9-inch pie pan. Sprinkle with half of sugar mixture. Repeat with remaining fruit and sugar mixture; dot with butter. Adjust top crust; flute edges. Brush top crust with cold water and sprinkle with remaining sugar. Cut steam vents or use latticed top. Bake at 425 degrees 40 to 50 minutes or until rhubarb is tender and crust is browned. Spread with sour cream; serve warm. Yield: 8 servings.

Mrs. John Skalnik, Home Ec. Chm.
Stafford Grange No. 1
Stafford Springs, Conn.

GOOSEBERRY-CHERRY PIE

1 ½ c. sugar
3 tbsp. tapioca

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2 c. fresh pitted cherries, uncooked
2 c. fresh gooseberries, uncooked

Mix sugar and tapioca together; combine with cherries and gooseberries. Place in a 9-inch pie plate lined with pastry; sprinkle top crust with additional sugar. Bake at 350 degrees for about 45 minutes or until fruit is done when tested with a knife. Yield: 6 servings.

Mrs. Arthur V. Means, Master
Cherry Park Grange No. 667
The Dalles, Ore.

GOOSEBERRY MERINGUE PIE

1 No. 303 can gooseberries
½ c. water
1 c. sugar
⅛ tsp. salt
¼ c. flour
2 eggs, separated
2 tbsp. melted butter
¼ tsp. vanilla
¼ tsp. cream of tartar

Drain syrup from the gooseberries; add water. Mix 3/4 cup sugar, salt and flour; add to liquid. Stir in well-beaten egg yolks and melted butter; cook until thick. Add vanilla; gently fold in gooseberries. Cool. Pour into baked 9-inch pie shell. Make meringue of egg whites, cream of tartar and remaining sugar. Pile lightly on pie. Bake in 400-degree oven until nicely browned; cool slowly. Yield: 6 servings.

Mrs. Della Ruth, Past Master's Wife
McArthur Grange No. 420
McArthur, Cal.

GRASSHOPPER PIE

16 chocolate wafers
3 tbsp. butter
⅔ c. milk
26 lge. marshmallows
2 oz. creme de menthe
1 oz. creme de cacao
1 c. whipping cream, whipped

Crush chocolate wafers and mix with softened butter; line a 9-inch pie plate. Bake in 400-degree oven 6 to 7 minutes. Scald milk; add marshmallows and chill. Add creme de menthe, creme de cacao, and whipped cream; pour into shell. Chill for 12 hours. Yield: 6 servings.

Mrs. Alberta McElroy, Home Ec. Chm.
Keizer Grange No. 785
Salem, Ore.

GRAPEFRUIT PIE

1 baked 9-in. pie crust
1 ¼ c. grapefruit juice
½ c. water
1 ¼ c. sugar
3 tbsp. cornstarch
2 eggs, separated
¼ tsp. salt

Combine 1 cup grapefruit juice, water and 1 cup sugar in a saucepan and bring to a boil. Mix the cornstarch and remaining grapefruit juice; pour into boiling mixture. Beat egg yolks. Put some hot mixture into yolks, adding a little at a time until all used. Pour into pie shell; cool slightly and cover with meringue made with the egg whites, salt and remaining sugar. Bake at 350 degrees 12 to 15 minutes or until brown.

Mrs. Paula C. Wood, Lecturer
Florida State Grange
Nokomis, Fla.

ICE CREAM PIE

1 pkg. strawberry Jell-O
1 ¼ c. hot water
1 pt. vanilla ice cream
1 c. fresh or frozen, drained sliced strawberries
1 baked 9-in. pie shell

Dissolve gelatin in hot water; spoon in ice cream. Stir until melted. Place in refrigerator until thickened but not set, 12 to 25 minutes. Fold in strawberries. Turn filling into pie shell. Chill until firm, 20 to 30 minutes.

Gloria H. Gray, Master
Wessaweskeag Grange
Rockland, Me.

ICE CREAM PIE

24 lge. marshmallows
½ c. milk
¾ c. heavy cream, whipped
½ tsp. vanilla
Few grains salt
1 ½ c. crushed graham crackers
3 tbsp. butter

Melt marshmallows in milk in top of double boiler; cool. Fold in whipped cream, vanilla and salt. Make crust with cracker crumbs and butter. Pour filling into crust and refrigerate. Yield: 6 servings.

Helga Shannon, Home Ec. Chm.
Greenacres Grange No. 834
Coos Bay, Ore.

AUNTIE'S LEMON PIE

1 ⅓ c. plus 6 tbsp. sugar
4 tbsp. cornstarch
½ tsp. salt
2 c. boiling water
3 eggs, separated
⅓ c. lemon juice
2 tsp. ground lemon rind
1 baked pie shell

(Continued on next page)

Blend 1 1/3 cups sugar, cornstarch and salt; stir into hot water. Cook until clear; add well-beaten egg yolks and cook 2 minutes longer. Remove from heat; add lemon juice and rind. Pour into cooled pie shell. For meringue beat egg whites until stiff and add remaining sugar. Spread over pie. Bake at 325 degrees until a golden brown. Yield: 6 servings.

Mrs. Cecil Turner, Master's Wife
Dows Prairie Grange No. 505
McKinleyville, Cal.

CALIFORNIA LEMON PIE

- 4 ½ tbsp. flour
- 4 ½ tbsp. cornstarch
- 1 ½ c. sugar
- 2 c. boiling water
- 1 tbsp. butter
- 6 tbsp. lemon juice
- Grated rind three lemons
- 4 egg yolks
- 1 baked 9-in. pie shell
- 1 c. powdered sugar
- ½ tsp. vanilla

Mix flour, cornstarch and sugar; add boiling water, stirring constantly. Cook and stir in double boiler until mixture boils; cook 20 minutes. Add butter, juice and rind of lemon and slightly beaten egg yolks. Fill pie shell. Combine egg whites and powdered sugar in mixer bowl; beat at medium speed until stiff enough to hold shape. Add vanilla; spread over pie. Bake in 325-degree oven until delicately brown. Yield: 8 servings.

Mrs. Ellen Schmidt, Master's Wife
Waterford Grange No. 553
Waterford, Cal.

LEMON CHIFFON PIE

- 4 beaten egg yolks
- ¾ c. sugar
- ⅓ c. lemon juice
- 3 tbsp. orange juice
- ½ tsp. salt
- 1 tbsp. unflavored gelatin
- ¼ c. cold water
- ½ tsp. grated lemon peel
- ¼ tsp. grated orange peel
- 4 stiffly beaten egg whites
- 1 8-in. baked pastry shell

Combine egg yolks, 1/2 cup sugar, fruit juices and salt; cook in double boiler until thick, stirring constantly. Add gelatin softened in cold water; stir until gelatin dissolves. Add fruit peels; cool until partially set. Gradually add remaining sugar to egg whites; beat until glossy and sugar is dissolved. Fold into cooled mixture; pour into baked shell. Chill until firm. Yield: 5 servings.

Myrtle Potter, Home Ec. Chm.
Gilliam Co. Pomona Grange
Condon, Ore.

LEMON-CHEESE TART

- 1 8-oz. pkg. cream cheese
- 2 eggs
- ½ c. sugar
- 1 tsp. vanilla
- 1 tsp. grated lemon rind
- 1 tbsp. lemon juice
- ½ c. whipping cream

Soften cream cheese; whip until fluffy. Add eggs, one at a time, beating well after each addition. Blend in sugar, vanilla, lemon rind and lemon juice; mix well. Turn into baked pie shell. Bake 15 to 20 minutes, until slightly firm, in 350-degree oven. Cool; chill at least 1 hour before serving. Whip cream with additional sugar and vanilla until soft and fluffy; spread over pie. Yield: 6 servings.

Mrs. Donald Sawhill, Home Ec. Chm.
Stevensville Grange No. 117
Stevensville, Mont.

LEMON CHESS PIE

- 2 c. sugar
- 1 tbsp. flour
- 1 tbsp. cornmeal
- 4 tsp. grated lemon rind
- ¼ c. lemon juice
- ¼ c. milk
- 4 eggs, unbeaten
- ¼ c. melted butter

Line a 9-inch pie pan with pastry. Mix sugar, flour and cornmeal, tossing lightly. Add lemon rind, lemon juice, milk, eggs and butter. Beat until smooth and pour into pastry shell. Bake in 350-degree oven 35 to 40 minutes or until top is golden brown. Yield: 8 servings.

Mrs. Ruby Keiser, Master
Beach Comm. Grange No. 958
Chesterfield, Va.

LEMON FLUFF PIE

- 4 egg yolks
- 1 c. sugar
- ⅛ tsp. salt
- 3 tbsp. water
- ¼ c. lemon juice
- Grated rind of 1 lemon
- 4 egg whites, beaten
- 1 9-in. baked pastry shell

Beat egg yolks until thick; add 1/2 cup sugar, salt, water, lemon juice and rind. Cook over low heat until thick, stirring constantly; remove from heat. Make meringue by beating egg whites and remaining sugar together. Fold half the meringue into the egg yolk and lemon mixture; pile mixture into baked shell. Spread with remaining meringue. Bake at 350 degrees until delicately browned. Yield: 6 servings.

Helen Kumpost, Home Ec. Chm.
Western Grange No. 408
Western, Neb.

LEMON MERINGUE PIE

1 ½ c. plus 6 tbsp. sugar
¼ c. cornstarch
¼ tsp. salt
1 ½ tsp. lemon rind
2 c. hot water
3 egg yolks
⅓ c. lemon juice
2 tbsp. butter
3 egg whites
1 baked 9-in. pastry shell

Combine 1 1/2 cups sugar with next three ingredients; gradually blend in hot water. Cook until thick. Beat egg yolks with lemon juice; add to hot mixture, stirring constantly. Add butter; cook 2 minutes longer. Cool; pour into shell. Beat egg whites until stiff; slowly add remaining sugar. Pile on pie by teaspoonfuls. Bake at 400 degrees 5 minutes or until golden brown. Yield: 6 servings.

Mrs. Margaret Lewis, Master's Wife
Whitethorn Grange
Whitethorn, Cal.

LEMON CUSTARD PIE

2 eggs, separated
Grated rind and juice of 1 lemon
1 c. sugar
½ tsp. salt (opt.)
3 to 4 tsp. flour
1 tsp. melted butter (opt.)
1 c. milk

Beat egg yolks thick; add grated rind and juice of lemon and sugar which have been well blended. Add salt and flour; mix thoroughly and add melted butter and milk. Add egg whites, very well whipped. Line 9-inch plate with plain pastry and build up fluted rim; pour in lemon mixture. Bake 10 minutes at 400 degrees or until edges set. Reduce heat to 300 degrees; bake for 18 to 20 minutes. Yield: 6 servings.

Mrs. Eva Blaisdell, Master
Winnisquam Grange No. 198
Laconia, N. H.
Mrs. Anna Zipf, Home Ec. Chm.
Raymondskill Valley Grange No. 1742
Milford, Pa.

LEMON LITE PIE

3 eggs, separated
¾ c. sugar
2 tbsp. flour
¼ tsp. salt
¼ c. melted butter
1 c. evaporated milk
⅓ c. lemon juice
2 tsp. grated lemon peel
Yellow food coloring (opt.)
1 9-inch unbaked pastry shell

In a large mixing bowl beat egg yolks slightly; blend in 1/2 cup sugar, flour and salt. Add butter, milk, lemon juice and peel; stir in food coloring. Beat egg whites until frothy; gradually beat in remaining sugar, beating whites until stiff but not dry. Fold lemon mixture into meringue lightly but thoroughly. Pour into pastry shell. Bake in 400-degree oven for 10 minutes; reduce heat to 350 degrees and continue baking an additional 20 minutes. Cool and serve. For lime pie, substitute lime juice and peel and green food coloring for lemon. Yield: 6-8 servings.

Photograph for this recipe on page 201.

LEMON FLUFF PIE

4 eggs, separated
¼ tsp. salt
1 c. sugar
Grated rind of 1 lemon
¼ c. lemon juice
3 tbsp. water

When separating eggs, put egg whites into a bowl and egg yolks into the top part of a double boiler. Beat egg whites with salt until they form soft mounds; gradually beat in 1/2 cup sugar. Beat until mixture holds stiff peaks. Set bowl of beaten egg whites in refrigerator. In top of double boiler, beat egg yolks until thick; add remaining sugar, lemon rind, lemon juice and water. Cook and stir over boiling water until thick; remove from hot water. Fold in half of beaten egg whites. When blended well, heap into baked pie shell; make a wreath around edge of pie with rest of meringue. Bake at 425 degrees for 5 minutes to brown meringue lightly. Yield: 6 servings.

Agnes Leffler, Master
Blanchester Grange No. 1767
Blanchester, O.

LEMON MERINGUE PIE

1 ¼ c. plus 6 tbsp. sugar
Salt
5 to 6 tbsp. cornstarch
2 c. cold water
4 tsp. butter
3 egg yolks
⅓ c. lemon juice
Grated rind of 1 lemon
3 egg whites
½ tsp. baking powder

Mix 1 1/4 cups sugar, 1/4 teaspoon salt, cornstarch and water together. Place over low heat and cook until thick. Remove from heat and add butter. Beat egg yolks and add lemon juice and rind to thickened mixture; mix thoroughly. Place in baked 8-inch pie shell. Bake at 400 degrees for 10 minutes. Beat egg whites with remaining sugar, baking powder and pinch of salt until stiff, but not dry. Remove pie from oven; spread meringue on top. Bake for 18 minutes in a 350-degree oven. Remove pie from oven; let cool in warm room. Yield: 5 servings.

Mrs. Harold Sherman, Home Ec. Chm.
Carroll Grange No. 160
Ossipee, N. H.

LEMON MERINGUE PIE

¼ tsp. salt
1 c. plus 6 tbsp. sugar
¼ c. flour
3 tbsp. cornstarch
2 c. cold water
3 egg yolks
1 tbsp. butter
¼ c. lemon juice
1 tsp. grated lemon rind
3 egg whites
¼ tsp. cream of tartar

Combine salt, sugar, flour and cornstarch; stir in water. Cook over low heat until very thick and clear, about 15 minutes. Add a little of hot mixture to beaten egg yolks; mix thoroughly. Blend with rest of hot mixture; stir in butter, lemon juice and rind. Cool slightly before pouring into baked 9-inch pie shell. Make a meringue by beating egg whites until frothy with a slotted spoon; add cream of tartar and remaining sugar slowly. Continue beating until stiff peaks form. Cover filling with meringue to edge of crust. Bake in 325-degree oven 15 minutes. Yield: 6-8 servings.

Mrs. Mary C. Davis, Home Ec. Chm.
Norco Grange No. 597
Norco, Cal.

LEMON PIE

1 ½ plus ⅓ c. sugar
⅔ c. flour
Salt
1 ½ c. cold water
⅓ c. lemon juice
3 eggs, separated
Grated rind of 2 lemons
Butter, size of egg
½ tsp. baking powder

Mix together 1 1/2 cups sugar, flour and 1/4 teaspoon salt; add water, lemon juice and egg yolks. Beat well; cook in double boiler until thick. Add lemon rind and butter; pour into unbaked pie shell. Bake in 450-degree oven until crust is cooked. Beat egg whites stiff with remaining sugar and pinch of salt; beat again. Fold in baking powder; cover pie well. Bake in 325-degree oven until delicate brown about 15 minutes. Yield: 6 servings.

Etta S. Anderson, Home Ec. Chm.
Pleasant Valley Grange No. 274
Rockland, Me.

LEMON PIE

½ c. flour
1 ¼ c. sugar
1 ¾ c. water
1 ½ tbsp. butter
¼ c. lemon juice
2 tbsp. grated lemon rind
3 eggs, separated

Sift flour and sugar together; add water and butter. Cook until thick and beat out all lumps. Add lemon juice and grated rind; beat again. Remove from heat and stir in well-beaten egg yolks. Return to heat for 3 minutes; cool. Turn into a baked pie shell; top with meringue of egg whites. Bake at 350 degrees until golden brown.

Mrs. Marvin Purdy, Home Ec. Chm.
Bethel Grange
Tonkawa, Okla.

LEMON PIE

6 (level) tbsp. cornstarch
1 ½ c. plus 6 tbsp. sugar
¼ tsp. salt
2 c. hot water
3 egg yolks, beaten
2 tbsp. butter
1 tsp. lemon rind
½ c. fresh lemon juice
1 9-in. baked pie shell
3 egg whites
¼ tsp. cream of tartar

Mix cornstarch, 1 1/2 cups sugar and salt; blend in hot water, gradually. Cook over direct heat, stirring until thick and clear, about 10 minutes; remove from heat. Stir 1/2 cup hot mixture into egg yolks; stir back into hot mixture. Cook over low heat, stirring 2 to 3 minutes; remove from heat. Stir in butter and lemon rind and juice; cool. Pour into baked pie shell. Beat egg whites with cream of tartar until foamy; add remaining sugar, a little at a time. Beat until meringue stands in firm peaks. Spread on pie, making sure it touches crust all around. Bake at 350 degrees 15 minutes or until lightly browned. Yield: 6-8 servings.

Mrs. Norman Horst, Master's Wife
Fulton Grange No. 2421
Massillon, O.

LEMON PIE-CAKE

2 tbsp. butter
1 c. sugar
¼ c. sifted flour
¼ tsp. salt
3 eggs, separated
1 ½ c. milk
5 tbsp. lemon juice
1 lemon rind, grated

Cream butter and sugar; beat in sifted flour and salt at low speed. Beat egg yolks lightly with 1/2 cup of the milk. Add lemon juice and rind; beat in rest of milk. Beat egg whites until stiff, but not dry; fold in the rest of ingredients lightly. Pour into unbaked 9-inch shell. Bake at 425 degrees for 10 minutes. Reduce heat to 325 degrees for 35 to 40 minutes. Chill and serve with or without whipped cream. Yield: 6-8 servings.

Eleanor T. Kimbel, Home Ec. Chm.
Edgewood Grange No. 688
Furlong, Pa.

SLICED LEMON PIE

2 lemons, sliced paper thin
2 c. water
1 ½ c. sugar
⅛ tsp. salt
½ c. flour
1 beaten egg
2 tbsp. butter

Cook sliced lemons in water in open pan 5 minutes; cover and cook 15 minutes longer or until tender. Add sugar, salt, flour, moistened with a little water and beaten egg. Cook until thickened; let set until cold. Pour into unbaked pie shell; dot with butter. Place top crust on top. Bake at 425 degrees for 15 minutes. Reduce heat to 375 degrees; bake until done. Yield: 6 servings.

Cecile Mae Rudeen, Master
Mayfield Grange No. 1547
Wickliffe, O.

LEMON SPONGE PIE

2 to 3 tbsp. flour
1 c. sugar
Juice and rind 1 lemon
2 eggs, separated
2 to 3 tbsp. butter
1 c. milk

Mix flour and sugar; add lemon juice and rind. Add beaten egg yolks; add melted butter, milk and egg whites, beaten stiff. Put in uncooked pie shell. Bake 30 minutes at 400 degrees and 20 minutes at 325 degrees. Yield: 6 servings.

Kenneth Conrad, Master
Mansfield Grange
Mansfield, Mass.
Mrs. Margaret Heckman, Home Ec. Chm.
Union Grange No. 764
Meadville, Pa.
Mrs. Henry D. Lakin, Sr., Home Ec. Chm.
Jefferson Grange No. 167
Jefferson, Md.

LEMON PIE

1 c. sugar
3 tbsp. cornstarch
Juice and rind of 1 lemon
2 eggs, separated
Pinch of salt
2 c. boiling water
1 tbsp. butter

Mix sugar, cornstarch, juice and rind of lemon, egg yolks and salt together; pour slowly into boiling water. Cook over medium heat until thick, stirring constantly; add butter. Pour into baked 9-inch pie shell. Make meringue of egg whites and arrange on pie. Put in oven long enough to brown meringue. Yield: 6 servings.

Mrs. Charles Culbertson, Serv. & Hosptal. Chm.
Livingston Co. Pomona Grange
Dansville, N. Y.

LEMON SPONGE PIE

2 c. hot water
2 c. soft bread crumbs, without crust
2 tbsp. butter
1 ⅓ c. plus 3 tbsp. sugar
1 ½ tbsp. cornstarch
¼ tsp. salt
Juice and grated rind of 1 lemon
3 eggs, separated

Pour hot water over bread crumbs and butter; let stand a few minutes. Mix 1 1/3 cups sugar, cornstarch and salt; add lemon, lemon rind and beaten egg yolks. Add to crumb mixture; mix well. Cook slowly until thick, stirring constantly in top of double boiler; cool. Pour into baked pie shell. Top with meringue of egg whites beaten with remaining sugar. Bake in 350-degree oven for 10 minutes to brown meringue. One tablespoon of lemon extract may be used in place of lemon juice and grated rind. Yield: 6 servings.

Mrs. Teresa McKechnie, Home Ec. Chm.
Victor Grange No. 49
Fairfield, Me.

NELLIE'S LEMON SPONGE PIE

1 c. sugar
½ c. Crisco or other shortening
Dash of salt
2 egg yolks
2 tbsp. flour
1 c. milk
Juice and rind of 1 lge. lemon
2 egg whites, stiffly beaten
1 8-in. or 9-in. uncooked pie shell

Cream sugar, shortening and salt; add egg yolks, flour, milk, and grated rind and juice of lemon. Mix all together well; fold in egg whites. Pour into pie shell. Bake about 30 minutes in a 375-degree oven or until brown and firm. Yield: 6 servings.

Marion H. Ellis, Master
Cohasset Grange No. 412
Scituate, Mass.

LEMON CREME PIE

2 c. milk
3 eggs, separated
1 c. sugar
½ c. plus 2 tbsp. flour
Juice and rind of 2 lemons
1 pie shell

Heat milk in double boiler. Beat egg yolks, sugar and flour; add the lemon rind. Add egg mixture to milk and cook until thickened. Remove from heat and add the lemon juice; put in pie shell. Make meringue from the egg whites; spread over pie. Brown and serve. Yield: 6 servings.

Mrs. Russell Harris, Master's Wife
Mohican Grange
Glens Falls, N. Y.

LIME CHIFFON PIE

4 eggs, separated
1 c. sugar
½ c. lime juice
½ tsp. salt
1 tbsp. gelatin
¼ c. cold water
1 tsp. grated lime rind (opt.)
1 baked 9-in. pastry or graham cracker crumb shell
1 c. whipped cream
Grated chocolate

Beat egg yolks until thick and lemon colored; add 1/2 cup of sugar, lime juice and salt. Cook in a double boiler until the consistency of custard. Soften gelatin in cold water for 5 minutes; dissolve in hot custard. Add lime rind; cool until mixture begins to thicken. Beat remaining sugar into stiffly beaten egg whites and fold into gelatin mixture. Blend well; fill pastry shell. Chill until firm. Cover with whipped cream before serving; garnish with a little grated chocolate. Yield: 8 servings.

Mrs. Marjorie R. Shuler, Youth Rec. Com. Chm.
Four Holes Grange No. 705
Orangeburg, S. C.

MILE HIGH PIE

2 egg whites
1 c. sugar
2 tbsp. lemon juice
1 ½ c. fruit, well drained
1 pkg. Dream Whip, prepared
1 baked pie shell

Beat eggs, sugar and lemon juice until stiff peaks form. Gradually add fruit while continuing to beat. When stiff peaks form, fold in dessert topping mix. Pour into deep 10-inch baked pie shell or larger. Freeze at high temperature for 2 hours. Yield: 8 servings.

Wanda Honn, Master
Winchester Bay Grange No. 906
North Bend, Ore.

MOCK APPLE PIE

1 ½ c. sugar
2 tsp. cream of tartar
2 c. boiling water
22 to 24 Ritz crackers, unbroken
Butter
Cinnamon

Combine sugar, cream of tartar and water. Boil 3 minutes; add crackers and boil 2 more minutes. Pour into unbaked pie crust; dab all over with butter. Sprinkle with cinnamon; cover with top crust. Bake at 425 degrees for 25 minutes or for 10 minutes, then reduce heat to 325 degrees and bake 20 minutes more until brown.

Mrs. Joanne Gordon, Master's Wife
Dublin Grange No. 411
Darlington, Md.
Mrs. Marie Exley, Master
Plainfield Grange No. 140
Plainfield, Conn.

MOCK CHERRY PIE

2 ¾ c. cranberries
1 ¼ c. sugar
2 tbsp. tapioca
⅓ tsp. salt
1 c. seeded raisins
1 c. water
½ tsp. almond extract

Cut cranberries in half; add sugar, tapicoa, salt, raisins and water. Bring slowly to boil; gently boil 5 minutes, stirring constantly. Remove from heat; add almond extract. Put filling in a 2-crust pie. Bake in 425-degree oven until crust is brown. Yield: 8 servings.

Mrs. Margaret Putman, Master
Williamstown Grange No. 366
Williamstown, Mass.

DATE-SHOO-FLY PIE

1 ½ c. sifted flour
½ c. brown sugar
1 tsp. cinnamon
¼ tsp. salt
¼ c. shortening
⅔ c. light molasses
⅔ c. hot water
¼ tsp. baking soda
1 ½ tsp. grated lemon rind
1 unbaked 9-in. pie shell
1 c. chopped dates

Combine flour, brown sugar, cinnamon and salt in large bowl of electric mixer. Add shortening; beat on slow speed until mixture is crumbly, about 1 minute. Blend together molasses, hot water, baking soda and lemon rind. Sprinkle a thin layer of crumb mixture in bottom of unbaked 9-inch pie shell; cover with chopped dates. Alternate layers of molasses mixture and crumbs on top of dates, ending with crumbs. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 25 to 30 minutes or until knife inserted halfway between outer rim and center of filling comes out clean. Cool. Yield: 8 servings.

Madelyn R. Reaser, Home Ec. Chm.
Mineola Grange No. 1453
Stroudsburg, Pa.

GRANGER PIE

3 c. sifted flour
¾ c. lard or shortening
1 c. sugar
1 c. baking molasses
1 ½ c. lukewarm water
1 tsp. baking soda

Rub together until fine, flour, shortening and sugar; reserve 1 cup for top of pie. Mix molasses, water and baking soda; add to remaining crumbs. Pour into two 9-inch pie shells; sprinkle reserved crumbs on top of pie. Bake 30 to 35 minutes at 375 degrees. Yield: 6 servings.

Twila Corl, Home Ec. Chm.
Bailyville Grange No. 1991
Pennsylvania Furnace, Pa.

QUAKER CRUMB PIE

2 c. sugar
½ c. molasses
1 egg
2 c. water
2 tbsp. flour
1 tsp. vanilla
2 c. flour
½ c. shortening
½ tsp. baking soda
½ tsp. baking powder
½ tsp. salt

Boil 1 cup sugar, molasses, egg, water, flour and vanilla together until thick. Pour mixture in two unbaked pie shells. Sift all remaining dry ingredients together; cut or rub in shortening. Sprinkle crumbs over boiled mixture; bake at 350 degrees about 50 minutes. Yield: 12 servings.

Mrs. Amos Beck, Jr., Master's Wife
Chalfont Grange No. 1545
Chalfont, Pa.

SHOO-FLY PIE

2 c. sifted all-purpose flour
½ c. sugar
1 ½ tsp. soda
5 level tbsp. butter or shortening
1 c. warm water
1 c. molasses

Put flour, sugar and 1/2 teaspoon soda in a mixing bowl. Add the shortening; mix into dry ingredients with the fingertips to make very fine crumbs. Set aside. Stir remaining soda into warm water; add to molasses. Mix well; pour molasses mixture in two 8-inch pastry-lined pie pans. Sprinkle the crumbs evenly over the top. Bake in 400-degree oven about 15 minutes. Reduce heat to 350 degrees; continue baking until top part is set, about 45 minutes. Yield: 2 pies.

Mrs. Vernon Rapp, Master
Santoga Grange No. 25
Pottstown, Pa.

NECTAR-OF-SUMMER PIE

CRUST:

1 ½ c. flour
¾ c. shortening
⅓ c. water

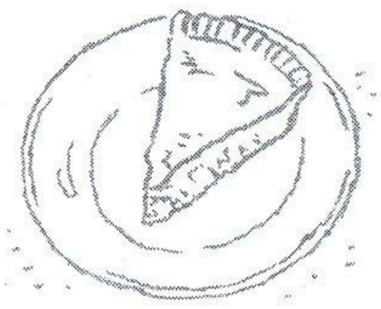
Mix pie crust and place in 9-inch pan. Bake in 375-degree oven until brown.

FILLING:

1 c. cold water
1 qt. fresh nectarberries
⅔ c. flour
Sugar
½ tsp. salt
2 egg whites

Add water to berries in saucepan; bring to a boil. Mix flour, 1 1/2 cups sugar and salt; stir to a smooth batter of medium consistency, adding additional cold water. Add slowly to berries, stirring constantly, over low heat. When cool, pour into baked shell. Cover with meringue of stiffly beaten egg whites and 1/3 cup sugar. Place in 350-degree oven about 10 minutes or until brown. Canned or frozen fruit may be used if desired. Peaches are especially good. Yield: 6 servings.

Mrs. Ann Brown, Home Ec. Chm.
Holley Grange No. 325
Sweet Home, Ore.



OATMEAL PIE

2 eggs
½ c. white sugar
½ c. brown sugar
¾ c. white Karo syrup
½ c. melted butter
¾ c. quick oatmeal
1 c. milk
1 c. coconut
1 tsp. vanilla (opt.)

Beat eggs, sugars, Karo and butter in mixer for 2 or 3 minutes. Add oatmeal and milk; beat 1 minute. Add coconut and vanilla; pour into unbaked pie shell. Bake at 425 degrees for 10 minutes. Reduce heat to 375 degrees; bake until brown and thick or bake at 350 degrees 45 minutes. Yield: 6 servings.

Mrs. C. Roy Diehl, Home Ec. Chm.
Charlesville Grange No. 698
Bedford, Pa.
Mrs. Dan Resh, Master's Wife
Somerset Grange No. 1697
Somerset, Pa.

MOCK PECAN PIE

2 eggs, slightly beaten
¼ c. butter
¾ c. quick oats
½ c. milk
½ c. light corn syrup
¼ c. molasses (unsulphured)
½ c. coconut
1 c. sugar
1 ½ tsp. vanilla
Pinch of salt

Mix all ingredients together; pour into a large unbaked pie shell. Bake for 35 minutes or until done at 325 degrees. Yield: 6 servings.

Mrs. Richard Morgan, Master's Wife
Cedar Draw Grange
Filer, Idaho

MOCK PECAN PIE

3 eggs, well beaten
⅔ c. white sugar
1 c. brown sugar
⅔ c. quick oats
⅔ c. coconut
2 tbsp. butter
1 tsp. vanilla
½ c. chopped nuts
1 unbaked 8-in. pie shell

Mix eggs, white and brown sugars, oats, coconut, butter, vanilla and nuts; pour into pie shell. Bake 30 minutes at 375 degrees. Yield: 6 servings.

Mrs. Esther C. Davis, Master's Wife
Fitchburg Grange No. 186
Fitchburg, Mass.

OATMEAL PIE

¼ c. butter
½ c. sugar
½ tsp. cinnamon
½ tsp. cloves
¼ tsp. salt
1 c. dark corn syrup
3 eggs
1 c. quick-cooking rolled oats
1 unbaked 9-in. pie shell

Cream butter and sugar; add cinnamon, cloves and salt. Stir in syrup; add eggs, one at a time, stirring after each addition until well blended. Stir in rolled oats; pour in pie shell. Bake in 350-degree oven about 1 hour or until knife inserted in center comes out clean. Yield: 6 servings.

Gladys McCade, Serv. and Hosptal. Chm.
Orange and Rockland Pomona Co. Grange
Middletown, N.Y.

OATMEAL PIE

3 eggs, beaten
½ c. sugar
1 c. dark syrup
1 tsp. vanilla
¼ c. melted butter
½ c. quick or rolled oatmeal
Walnuts or coconut (opt.)

Beat eggs lightly; add sugar, syrup, vanilla, melted butter, oatmeal and walnuts. Put mixture in a pie shell; bake in a 275 to 300-degree oven for about 40 minutes until center is firm.

Mrs. Don Lyseth, Master's Wife
Cloverdale Grange No. 752
Hinckley, Minn.

DOUBLE-TREAT PEACH PIE

1 c. sugar
3 tbsp. cornstarch or tapioca
½ c. water
1 tbsp. butter
6 lge. fresh peaches
1 baked 9-in. pie shell

Mix together sugar and cornstarch. Add water and butter; bring to a boil. Dice three peaches; add to the syrup. Simmer five minutes or until thick; cool. Slice remaining peaches into pie shell; pour the cooled peach syrup mixture over sliced peaches in the pie shell. Top with whipped cream, if desired. Yield: 6 servings.

Mrs. Ray Ruby, Home Ec. Chm.
Wendell Grange No. 82
Wendell, Idaho

GLAZED PEACH PIE

4 c. sliced fresh peaches
¾ c. sugar
1 pkg. orange Jell-O
Dash of salt
1 c. hot water
½ c. cold water
4 tsp. lemon juice
1 baked 9-in. pie shell

Combine fruit and sugar; let stand 10 minutes. Dissolve Jell-O and salt in hot water; add cold water and lemon juice. Add peaches; chill until slightly thickened. Turn into cold pie shell, arranging fruit as desired. Chill until firm; garnish with whipped cream, if desired. Yield: 6 servings.

Clara Schmitz, Home Ec. Chm.
Lake Co. Pomona Grange No. 3
Ronan, Mont.

OPEN-FACE PEACH PIE

1 unbaked 9-in. pie shell
2 No. 2 ½ cans peach halves
1 egg
½ c. white sugar
2 tbsp. cream
¼ c. brown sugar
¼ c. butter
½ c. flour

(Continued on next page)

Line unbaked pie shell with drained peach halves. Beat together egg, white sugar and cream; pour over peaches. Mix like pie crust brown sugar, butter and flour; sprinkle on top of peaches. Bake 20 minutes in 375-degree oven, then 30 minutes longer in 350-degree oven. Yield: 6 servings.

Mrs. Harry Sharp, Home Ec. Chm.
Knull Grange No. 361
Filer, Idaho

PEACHY DUTCH PIE

14 peach halves
1 unbaked 9-in. pie shell
⅓ c. sifted flour
¾ c. sugar
Sour cream

Place peach halves, cut side up, in a unbaked pie shell. Thoroughly mix sifted flour and sugar; sprinkle over peaches. Top with well-blended sour cream, spreading smoothly. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees; bake for 45 minutes or until custard forms and pie is delicately browned. Cool.

Mrs. Joseph Levan, Home Ec. Chm.
Roaring Creek Valley Grange No. 2041
Catawissa, Pa.

PEANUT BUTTER PIE

½ c. peanut butter
1 c. confectioners' sugar
2 c. milk
2 tbsp. butter
⅔ c. sugar
¼ c. cornstarch
2 egg yolks
½ tsp. vanilla

Mix peanut butter and confectioners' sugar together until well blended. Place half of mixture in bottom of baked 9-inch pie crust. Scald milk and butter; add sugar and cornstarch. Cook until thick; add egg yolks and vanilla. Pour on peanut butter mixture. Cover with meringue and sprinkle on remaining peanut butter mixture.

Carrie Baumbarger, Master
Providence Grange
Grand Rapids, O.

PEANUT BUTTER CHIFFON PIE

1 envelope unflavored gelatin
1 c. cold water
3 eggs, separated
½ c. sugar or light corn syrup
½ tsp. salt
½ c. smooth peanut butter
½ tsp. vanilla
1 9-in. baked crumb crust
½ c. heavy cream, whipped stiff
Peanut halves
Chocolate pieces

Soften gelatin in 1/4 cup water. Combine well beaten egg yolks, 1/4 cup sugar, 1/4 cup water and salt in top of double boiler; blend and add gelatin. Place over boiling water; beat constantly with rotary beater until thick and fluffy, about 5 minutes. Cool. Place peanut butter in bowl; add remaining 1/2 cup water gradually. Beat until smooth. Add vanilla to egg yolk mixture; blend. Chill until slightly thickened, but still syrupy, 10 to 15 minutes. Beat egg whites until foamy; add remaining sugar, beating until stiff. Fold in peanut butter mixture; turn into crumb crust. Chill until firm. Top with a thin layer of whipped cream; garnish with peanut halves and chocolate pieces in the shape of daisies. Yield: 6 servings.

Mary E. Peiffer, Home Ec. Chm.
Hanover Grange No. 1698
Bethlehem, Pa.

PEAR PIE

2 c. chopped pears
Sugar
1 egg, beaten
1 c. cream
⅔ c. plus 1 tbsp. flour
1 tsp. vanilla
⅛ tsp. salt
1 unbaked pastry shell
¼ c. butter

Combine pears, 1/2 cup sugar, egg, cream, 1 tablespoon flour, vanilla and salt in a bowl. Pour into favorite pastry shell. Bake at 350 degrees 15 minutes. Combine 2/3 cup flour, 1/3 cup sugar and butter. Put crumb mixture on top of baked pie. Continue baking until pie has browned on top, about 30 minutes. Yield: 6 servings.

Mrs. Etta McAllister, Home Ec. Chm.
Ramsey Park Grange No. 352
Dufur, Ore.

MAPLE-PECAN PIE

3 eggs
¾ c. light brown sugar, firmly packed
2 tbsp. flour
1 ¼ c. maple flavored syrup
¼ c. butter, melted
1 c. coarsely chopped pecans
1 9-in. unbaked pie shell

Preheat oven to 375 degrees. Beat eggs slightly with rotary beater. Add sugar, flour, syrup and butter; beat until well blended. Stir in chopped nuts; pour into unbaked pie shell. Bake 40 to 45 minutes or until filling is set in center. Garnish with whipped cream, if desired. Yield: 6-8 servings.

Rhoda Ragan, Master
Mt. Springs Grange No. 754
Oroville, Cal.

PECAN PIE

1 lb. light brown sugar
1 tbsp. flour
3 tbsp. Karo syrup
3 eggs
½ c. soft butter
1 c. chopped pecans
½ c. sweet milk
1 tsp. vanilla

Put all ingredients in mixing bowl in order given; mix well. Pour in two 9-inch unbaked pie shells; bake at 400 degrees for 25 minutes. Yield: 12 servings.

Lois Marshall, Sec.
Terrapin Ueck Grange No. 932
Mannboro, Va.

PECAN PIE

1 unbaked pie shell
1 c. pecans
2 or 3 eggs
½ c. white sugar
⅛ tsp. salt
1 c. dark corn syrup
1 tsp. vanilla
¼ c. melted butter

Line uncooked pie shell with pecans. Beat eggs; add sugar and salt. Add corn syrup and vanilla. Add melted butter. Pour over pecans. Bake 45 to 50 minutes in 350-degree oven. Yield: 6 servings.

Mrs. Claude S. Jenkins, Chaplain
Great Falls Grange No. 738
Herndon, Va.

PECAN PIE

1 level tbsp. flour
¾ c. sugar
⅓ tsp. salt
3 eggs
1 c. cane and maple syrup
½ stick of melted butter
1 tsp. vanilla extract
1 c. broken pecan meats

Mix together flour, sugar and salt. Beat eggs thoroughly; add to sugar mixture. Add remaining ingredients; mix thoroughly and pour into unbaked pie shell. Bake at 325 to 350 degrees 40 to 50 minutes.

Mrs. James E. Mitchell, Master's Wife
Upper Hay Lake Grange No. 1552
Sault Ste. Marie, Mich.

SOUTHERN PECAN PIE

1 9-in. unbaked pie shell, chilled
4 eggs
1 c. sugar
1 c. light corn syrup
½ tbsp. flour
¼ tsp. salt
1 tsp. vanilla extract
¼ c. butter, melted
2 c. pecan halves
Whipped cream

Preheat oven to 350 degrees. Beat eggs well with a rotary beater. Add sugar, corn syrup, flour, salt and vanilla; beat until well combined. Stir in butter and pecans, mixing well; turn into unbaked pie shell. Bake 60 minutes or until the filling is set in the center. Cool pie completely on a wire rack; chill slightly before serving. Just before serving, decorate pecan pie with whipped cream. Yield: 8 servings.

Mrs. Janie Bliss, Home Ec. Chm.
United Grange No. 661
Milaca, Minn.

ANGEL FOOD PIE

½ c. crushed pineapple
½ c. pineapple juice or water
Sugar
2 ½ to 3 tbsp. cornstarch
2 egg whites

Cook pineapple, juice, 1/2 cup sugar and cornstarch in double boiler until very thick; stir often to prevent lumping. Remove from heat and cool. Beat egg whites; add 4 tablespoons sugar and fold into cooled filling gently. Pour into baked pastry or graham cracker shell; spread top with whipped cream and sprinkle with coconut if desired. Vanilla may be added to whipped cream if desired. Refrigerate at least 1 hour before serving. Yield: One 11-inch pie or 2 small pies.

Mrs. Burton Osborne, Home Ec. Chm.
Cox's Chapel Grange No. 954
Mouth of Wilson, Va.

ANGEL FOOD PIE

1 ½ c. pineapple juice
1 c. sugar
3 rounded tbsp. cornstarch
3 egg whites, stiffly beaten

Bring pineapple juice to a rolling boil; add sugar and cornstarch which have been thoroughly mixed together. Stir constantly until thick and clear in color. Add a tablespoonful at a time to egg whites; beat at high speed for 15 minutes. Pour into baked pie shell; top with whipped cream and sprinkle with walnuts, if desired. If eggs are small 4 whites may be used. Yield: 6 servings.

Mrs. Charles C. Jones, Master's Wife
Lexington Grange No. 726
Lexington, Ore.

FROSTY FRUIT PIE

1 ¼ c. crushed pineapple
1 pkg. lemon gelatin
1 c. sugar
1 c. evaporated milk, chilled
1 tbsp. lemon juice

Bring pineapple to a boil. Stir in gelatin and sugar until dissolved; cool until almost stiff. Combine milk and lemon juice; whip until stiff. Add gelatin mixture by beating at low speed with electric mixer. Pour into baked pie shell. Chill at least 1 hour. Chopped nuts may be sprinkled on top if desired. Yield: 6 servings.

Mrs. Don Burrell, Home Ec. Chm.
Allen Grange
McComb, O.

HAWAIIAN PIE

2 baked 9-in. pie shells
3 bananas
½ c. nuts
1 No. 2 can crushed pineapple
1 c. sugar
6 tbsp. flour
1 can Angel Flake coconut
½ pt. whipping cream

Line pie shells with thin sliced bananas; sprinkle with nuts. Cook pineapple, sugar and flour in double boiler until thickened; cool. Pour over bananas and nuts; sprinkle with coconut and top with whipped cream. Yield: 12 servings.

Mrs. Charles Sheppard, Master's Wife
Higgins Grange No. 688
Soluda, S. C.

LIMELIGHT PIE

¾ c. flour
¼ c. shortening
2 tbsp. sugar
⅛ tsp. salt
1 square chocolate, melted
1 tbsp. water
1 9-oz. can sweetened condensed milk
¼ c. lemon juice
1 8-oz. can crushed pineapple, strained
4 drops green food coloring
½ pt. whipped cream
Grated chocolate

Mix first six ingredients for pastry; line pie pan. Bake at 400 degrees for 15 minutes. Cool. Combine milk and lemon juice; stir well. Add pineapple and food coloring. Pour into cooled pie shell; top with whipped cream and sprinkle with chocolate. Yield: 6 servings.

Mrs. Felicia Rogers, Home Ec. Chm.
Catamount Grange No. 97
Pittsfield, N. H.

PINEAPPLE CREAM CUSTARD

1 c. sugar
3 tbsp. cornstarch
2 egg yolks
Pinch of salt
2 c. milk
1 tsp. vanilla
1 sm. can pineapple

Mix sugar, cornstarch, egg yolks, salt and milk in saucepan; cook over medium heat until thick. Add vanilla and well-drained pineapple. Pour in baked 8-inch pastry shell; cover with meringue and brown. Yield: 6 servings.

Mrs. Roy D. Merkel, Master's Wife
Kutztown Grange
Kutztown, Pa.

PINEAPPLE CREAM PIE

3 ¾ c. sugar
1 ½ c. flour
6 eggs, separated
1 ½ c. milk
1 ½ c. water
¼ tsp. salt
3 c. crushed pineapple

Blend 3 cups sugar and flour; add beaten egg yolks and mix thoroughly. Add milk, water, salt and pineapple; cook over low heat until thickened. Cool. Pour into three pastry shells. Beat egg whites until stiff; fold in remaining sugar. Spread over filling. Bake at 325 degrees about 15 minutes.

Mrs. Jess Martz, Master's Wife
Sugar Creek Grange No. 2165
Elida, O.

TANGY HAWAIIAN PIE

1 c. sugar
½ c. flour
¼ tsp. salt
2 to 3 tsp. grated lemon rind
1 ¼ c. water
¼ to ⅓ c. lemon juice
1 9-oz. can crushed pineapple
3 slightly beaten egg yolks
1 tbsp. butter

Combine in saucepan sugar, flour, salt and lemon rind. Add water, lemon juice and pineapple; blend well. Bring to a boil, stirring constantly. Cook over medium heat until thick, about 5 minutes. Blend a little of the hot mixture into egg yolks. Add back to hot mixture in saucepan and cook 2 minutes, stirring constantly. Stir in butter; cover and cool to lukewarm. Turn into baked pie shell.

MERINGUE:

3 egg whites
¼ tsp. cream of tartar
6 tbsp. sugar

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Beat egg whites with cream of tartar until mounds form. Add sugar; beat until stiff and glossy. Cover pie with meringue and brown in 350-degree oven. Top with coconut if desired. Yield: 6 servings.

Mrs. Wilbur Miller, Master's Wife
Valley Grange No. 1586
Cambridge, O.

PINEAPPLE CUSTARD PIE

2 eggs, separated
Sugar
Pinch of salt
2 tbsp. flour
1 c. milk
1 c. grated pineapple, drained
1 tsp. vanilla
1 baked pie shell

Mix egg yolks, 1 cup sugar, salt and flour. Add milk and cook until thick in double boiler. Add pineapple and vanilla; pour into pie shell. Beat egg whites slightly; add 4 tablespoons sugar slowly and beat until stiff. Cover pie and brown in 350-degree oven.

Mrs. Ruth G. Amazeen, Home Ec. Chm.
Winnicutt Grange No. 170
Stratham, N. H.

PINEAPPLE PIE

1 8-oz. pkg. cream cheese
1 envelope topping mix
1 c. powdered sugar
1 No. 303 can crushed pineapple
¾ c. chopped pecans

Whip softened cream cheese. Prepare topping mix according to directions; add powdered sugar. Add cream cheese. Fold in well-drained pineapple and pecans. Pour into 9-inch baked pie shell and refrigerate. Yield: 8 servings.

Mrs. Dean Richards, Home Ec. Chm.
Geneva Comm. Grange No. 403
Geneva, Neb.

TROPICAL PIE

1 8 or 9-in. baked pie shell
3 egg yolks
1 c. sugar
½ tsp. salt
⅓ c. flour
1 c. water (cold)
3 tbsp. lemon juice
⅔ c. crushed pineapple
¼ c. orange juice
2 tbsp. butter

Beat egg yolks for 1 minute; add sugar and beat until creamy. Add combined salt and flour and remaining ingredients; stir well. Cook in double boiler until thick and creamy, about 15 minutes, stirring often. Pour in baked pie shell.

MERINGUE:

3 egg whites
¼ tsp. cream of tartar
6 tbsp. sugar

Beat egg whites with cream of tartar until frothy. Add sugar, a little at a time. Pile onto hot filling. Bake at 400 degrees for 8 to 10 minutes. Yield: 8 servings.

Nellie McArthur, Home Ec. Chm.
Ludlow Grange No. 179
Ludlow, Mass.

PRUNE PIE

½ c. brown sugar
2 tbsp. cornstarch
1 c. juice from prunes
1 c. cooked dried prunes, cut in small pieces
1 orange, peeled and diced
2 tbsp. butter
1 baked pie shell
2 egg whites
4 tbsp. sugar

Mix brown sugar, cornstarch and juice and cook until thickened. Add prunes, orange and butter and cook over low heat 5 to 7 minutes. Pour into baked pie shell. Cover with a meringue made of egg whites and 4 tablespoons of sugar. Bake at 350 degrees for 20 minutes. Cool and serve with whipped cream on top.

Mrs. Rush A. Miller, Home Ec. Chm.
McMinnville Grange No. 31
McMinnville, Ore.

FRESH PUMPKIN PIE

1 ½ c. cooked, mashed pumpkin
1 c. white sugar
½ c. brown sugar
¼ tsp. salt
½ tsp. ground cinnamon
½ tsp. ground nutmeg
1 tsp. ground pumpkin pie spice
2 tsp. white Karo syrup
2 eggs, beaten
1 tsp. vanilla
1 ½ c. evaporated milk
2 tbsp. melted butter

Preheat oven to 400 degrees. Combine pumpkin, sugars, salt, spices and Karo; mix well. Add eggs, vanilla, milk and melted butter, mixing thoroughly. Pour mixture into 9-inch unbaked pie shell. Bake for 40 to 50 minutes or until pie tests done. Yield: 6-8 servings.

Mrs. Mary E. Cooper, Home Ec. Chm.
Beach Comm. Grange No. 958
Chesterfield, Va.

GRANGE PUMPKIN PIE

2 eggs, beaten
1 ½ c. canned pumpkin
¾ c. sugar
½ tsp. salt
~~½ tsp. nutmeg~~ ½ tsp ginger good
1 tsp. cinnamon ½ tsp cloves
1 ½ c. milk used ¼ tsp
1 9-in. unbaked pie shell

Mix all ingredients for filling in order given. Pour in pie shell. Bake at 425 degrees for 45 to 50 minutes or until silver knife inserted in center comes out clean. Cool on rack.

Mrs. Maud Hastings, Home Ec. Chm.
Delaware State Grange
Georgetown, Del.

MAGIC PUMPKIN PIE

2 c. canned pumpkin
1 15-oz. can sweetened condensed milk
1 egg
½ tsp. salt
½ tsp. nutmeg
½ tsp. ginger
¾ tsp. cinnamon
1 unbaked 9-in. pastry pie shell

In large mixing bowl, blend together all ingredients. Turn mixture into pie shell. Bake in 375-degree oven 50 to 55 minutes or until sharp bladed knife inserted near center comes out clean. Cool. Refrigerate at least 1 hour.

Carolyn Shreve
Goodwill Grange
Independence, Va.

OLD-FASHIONED PUMPKIN PIE

2 ½ c. cooked strained pumpkin
1 c. brown sugar
1 ½ tsp. cinnamon
¼ tsp. cloves
½ tsp. ginger
½ tsp. salt
3 eggs, separated
1 c. rich milk or cream
¼ c. butter, melted
1 8-in. unbaked pie shell

Combine pumpkin, sugar and spices. Beat egg yolks slightly; add milk and melted butter to mixture, blending thoroughly. Fold in stiffly beaten egg whites. Pour into unbaked pie shell. Bake in preheated 450-degree oven 10 minutes; reduce heat to 350 degrees and bake 35 minutes longer or until toothpick inserted in pumpkin comes out clean.

Mrs. Marguerite Coulson, Master's Wife
Winona Grange No. 271
Sherwood, Ore.

OLD-FASHIONED PUMPKIN PIE

1 c. sugar
1 heaping tbsp. cornstarch or flour
1 tsp. cinnamon
¼ tsp. ginger
⅛ tsp. salt
1 c. pumpkin
2 eggs
1 ¼ c. canned milk

Mix dry ingredients; add pumpkin and mix well. Add eggs and milk. Mix well and pour into 8-inch unbaked crust. Bake in a 300-degree oven until firm. Yield: 6 servings.

Mrs. Louis Sack, Master's Wife
Murray Grange No. 424
Murray, Neb.

PUMPKIN CHIFFON PIE

2 egg yolks
¾ c. sugar
1 ¼ c. pumpkin
½ c. milk
1 tsp. salt
1 tsp. cinnamon
½ tsp. ginger
2 tsp. nutmeg
1 tbsp. unflavored gelatin
¼ c. cold water
3 egg whites
1 baked 9-in. pie shell

Beat egg yolks; add 1/2 cup sugar, pumpkin, milk, salt and spices. Cook in double boiler until thick. Add gelatin softened in the cold water. Mix well and cool. Beat egg whites until stiff; beat in 1/4 cup sugar slowly. Fold into pumpkin mixture. Pour into pie shell and cool. Top with whipped cream, if desired.

Mrs. Alva Swalwell, Master's Wife
Sugar Grove No. 2044
Newton, Ia.

PUMPKIN PIE

1 recipe pie pastry
2 c. strained pumpkin
1 c. brown or white sugar
2 eggs, separated
1 tsp. salt
1 tsp. ground ginger
1 ½ tsp. cinnamon
½ tsp. allspice
2 c. rich milk

Prepare and bake one large or two small pastry shells. Mix pumpkin, sugar, beaten egg yolks, salt and spices; add milk gradually to keep mixture smooth. Stir in beaten egg whites. Pour into baked pie shell. Bake at 375 degrees for 1 hour or until filling is firm. Yield: 6 servings.

Ina Breier, Home Ec. Chm.
North Douglas Grange No. 936
Drain, Ore.

PRALINE PUMPKIN PIE

1 c. plus 1 tbsp. flour
¼ tsp. salt
⅓ c. shortening
2 ½ tbsp. ice water
⅓ c. finely ground pecans
1 c. firmly packed brown sugar
2 tbsp. soft butter
2 eggs, well beaten
1 c. cooked pumpkin
½ tsp. each salt, cinnamon and ginger
¼ tsp. cloves
1 c. cream or evaporated milk

Sift 1 cup flour and salt together; cut in shortening. Slowly add water, mixing with fork. Roll out for 9-inch crust; prick crust with fork. Combine pecans, 1/3 cup brown sugar and butter; press firmly into bottom of pie shell. Bake at 450 degrees 10 minutes. Combine eggs, pumpkin, 2/3 cup brown sugar, 1 tablespoon flour, salt and spices; blend in cream or evaporated milk, beating until mixture is smooth and creamy. Pour into partially baked pie shell. Bake at 325 degrees 40 to 45 minutes. Yield: 6 servings.

Florence Bradish, Home Ec. Chm.
Butternut Grange No. 1235
Fenwick, Mich.

PUMPKIN CHIFFON PIE

1 envelope unflavored gelatin
½ c. cold water
¾ c. light brown sugar
1 1-lb. can pumpkin
¼ c. milk
½ tsp. salt
1 tsp. cinnamon
¾ tsp. nutmeg
1 c. heavy cream, whipped
2 baked pie shells

Sprinkle gelatin over cold water in a saucepan; stir constantly over low heat until dissolved, about 2 or 3 minutes. Remove from heat and add brown sugar, stirring well. In a large mixing bowl, combine pumpkin, milk, salt, cinnamon and nutmeg; gradually blend in gelatin mixture. Stir until smooth; fold in whipped cream.

PRALINE CRUNCH:

¼ c. butter
½ c. sugar
1 c. chopped pecans

Melt butter in a small skillet; stir in sugar. Add nuts and cook over moderate heat, stirring until sugar mixture begins to turn golden brown about three minutes. Remove from heat and turn onto a piece of foil; cool and crumble into small pieces.

Mrs. Edgar L. Hall, Flora
The National Grange
First Lady, West Virginia State Grange
Weirton, W. Va.

PUMPKIN-MINCEMEAT PIE

2 eggs
1 c. cooked pumpkin
⅔ c. brown sugar
½ c. milk
½ tsp. cinnamon
¼ tsp. each nutmeg and salt
1 ½ c. mincemeat
1 8-in. baked pie shell

Combine first 6 ingredients and beat until well blended. Spread mincemeat in pastry shell. Pour beaten mixture over mincemeat. Bake at 425 degrees for 35 minutes. Serve warm or cool. May be served with whipped cream topping. Yield: 6 servings.

Genevra F. Inglis, Master
Charity Grange No. 1598
Millersburg, Mich.

PUMPKIN PIE

¾ c. sugar
1 tbsp. cornstarch
½ tsp. salt
¼ tsp. ginger
3 eggs
1 ½ c. pumpkin
1 ½ c. undiluted evaporated milk
1 unbaked 9-in. pastry shell

Combine sugar, cornstarch, salt, ginger and eggs in mixing bowl. Add pumpkin and milk; blend well. Pour into pastry shell. Bake at 400 degrees 15 minutes. Reduce temperature to 350 degrees and bake 30 minutes or until knife inserted into filling 2 inches from edge comes out clean. Center of pie will be soft but will be firm when pie is cool. Yield: 6-8 servings.

John Hartz, Master
Union Grange No. 1648
Shelby, O.

PUMPKIN PIE

1 c. brown sugar
⅓ c. white sugar
¼ tsp. cinnamon
¼ tsp. ginger
¼ tsp. salt
1 tsp. pumpkin spice
2 tbsp. molasses
1 ¾ c. pumpkin
2 eggs
1 ¼ c. milk
¼ c. cream
1 tbsp. melted butter

Mix sugars, cinnamon, ginger, salt and pumpkin spice in large bowl; add molasses, pumpkin, eggs, milk and cream. Mix well; add melted butter. Mix lightly. Pour into unbaked 9-inch pie shell. Bake 45 minutes in 425-degree oven. Yield: 6 servings.

Mable Carter, Home Ec. Chm.
Bradford Grange No. 1219
Clearfield, Pa.

PUMPKIN PIE

2 eggs
1 c. milk
1 c. pumpkin
½ c. sugar
1 tsp. cinnamon
½ tsp. ginger

Beat eggs well; add remaining ingredients in order given, beating after each addition. Pour into 8 or 9-inch unbaked pie crust. Bake at 400 degrees for 15 minutes and at 350 degrees until done, about 45 minutes. Yield: 6 servings.

Mrs. Russell Fanton, Master's Wife
Belmont Grange No. 1243
Belmont, N. Y.

PUMPKIN PIE

¾ c. sugar
¼ tsp. each nutmeg, cloves, ginger
½ tsp. cinnamon
2 tbsp. flour
¼ tsp. salt
2 eggs, slightly beaten
2 tbsp. molasses
1 ½ c. pumpkin
1 ½ c. rich milk

Mix sugar and spices; add flour and salt. Mix well. Add eggs and molasses and mix. Add pumpkin and then the milk. Pour into a pastry lined 10-inch pie dish. Bake at 425 degrees for 10 minutes; reduce heat to 375 degrees and bake until filling is set. Yield: 6 servings.

Mrs. Harold Husted, Master
Woodhull Grange No. 871
Woodhull, N.Y.

PUMPKIN PIES

3 eggs, beaten
3 c. pumpkin
1 c. brown sugar
1 c. white sugar
2 ½ tsp. cinnamon
1 ½ tsp. ginger
1 ½ tsp. salt
3 rounded tbsp. flour
1 tsp. nutmeg
1 c. cream
2 ½ c. milk

Combine eggs, pumpkin and dry ingredients; mix well. Add cream and milk and mix well. Pour into three 8-inch pie pans which have been lined with pastry. Bake for 45 to 50 minutes in a 425-degree oven.

Mrs. Charles N. Moseley, Junior Deputy
Ledge Grange No. 2593
Thompson, O.

SPICY PUMPKIN PIE

2 eggs, separated
¾ c. sugar
1 tsp. salt
½ tsp. ginger
¼ tsp. allspice
¼ tsp. cloves
1 tsp. cinnamon
¼ tsp. nutmeg
⅛ tsp. mace
1 ½ c. pumpkin
1 ½ c. milk

Beat eggs separate. Mix sugar and spices into pumpkin; add beaten eggs and milk. Beat with egg beater until well mixed. Pour into a 10-inch pie shell. Bake 60 minutes at 350 degrees. Yield: 6 servings.

Mary Engelhardt, Master
Petaluma Grange No. 23
Petaluma, Cal.

BEST-EVER PIE

2 eggs, separated
1 c. sugar
1 tsp. cinnamon
1 tsp. cloves
½ c. pecans
½ c. seedless raisins
1 tbsp. melted butter
1 tbsp. vinegar

Beat egg yolks until light and creamy; add gradually sugar, which has been sifted with cinnamon and cloves. Add nuts, raisins and melted butter. Beat egg whites until stiff, but not dry; fold gently into the sugar mixture. Add vinegar; pour into 8-inch pie shell. Bake in 450-degree oven for 10 minutes. Reduce heat to 350 degrees; bake for 25 minutes until the top and crust is crisp and nicely browned. Cool; serve with whipped cream, if desired. Yield: 6-8 servings.

Anna A. Moeller, Home Ec. Chm.
Hillsboro Grange No. 73
Hillsboro, Ore.

RAISIN PIE

¾ box raisins
2 c. water
2 tbsp. cornstarch
1 c. sugar
2 tbsp. vinegar
¼ square butter

Put cold water in a saucepan. Add raisins; cook until raisins are done. Add to the raisins cornstarch, sugar, vinegar and butter; let simmer until stiff. Pour into unbaked 8-inch pie shell; top with pie shell. Bake for 1 hour at 350 degrees. Chill and serve. Yield: 6 servings.

Roy Lahlue, Master
Norfolk Grange No. 541
Norfolk, N. Y.

RAISIN CREAM PIE

4 tbsp. cornstarch
1 tbsp. flour
⅔ c. sugar
½ tsp. salt
3 c. milk
3 egg yolks, well beaten
2 tbsp. butter
1 ½ tsp. vanilla
1 c. raisins
1 c. water
½ c. brown sugar

Mix in a saucepan 3 tablespoons cornstarch, flour, sugar and salt; gradually add three cups of milk. Boil 1 minute; stir 1 cup of hot mixture slowly into egg yolks. Mix well; boil 1 minute more. Blend in 1 tablespoon butter and vanilla. Wash and boil raisins in the 1 cup of water until half of the liquid remains. Stir in brown sugar, remaining cornstarch and butter; add to cream mixture. Cool.

Thelma Conner, Home Ec. Chm.
West Point Grange No. 208
Wendell, Idaho

RAISIN-NUT PIE

3 c. seedless raisins
¾ c. brown sugar
¾ tsp. cinnamon
¾ tsp. salt
3 tbsp. cornstarch
1 ½ tbsp. butter
1 ½ tbsp. lemon juice
2 tsp. grated lemon rind
½ c. chopped nuts
Pastry for 2-crust pie

Combine raisins, 1 1/2 cups water, sugar, cinnamon and salt in saucepan; cook until almost all water is absorbed. Mix cornstarch and 3 tablespoons water to a smooth paste; add to cooked mixture. Cook for 3 minutes stirring constantly; remove from heat. Add remaining ingredients; blend well. Pour into pastry-lined pan. Cut slits in top crust for steam to escape. Place pastry over filling; flute a high edge. Bake at 425 degrees for 30 to 35 minutes. Yield: 6 servings.

Lillie Shepherd, Home Ec. Chm.
Sycamore Grange No. 538
Greenwood, W. Va.

RAISIN-PINEAPPLE PIE

2 c. raisins, cut
1 ⅓ c. water
1 c. undrained crushed pineapple
½ c. sugar
2 ½ tbsp. cornstarch
¼ tsp. salt
1 tbsp. butter
1 tbsp. fresh lemon juice
Pastry for 2-crust pie

Heat raisins with water and pineapple. Blend sugar, cornstarch and salt; stir into hot raisin mixture and cook until clear and thick. Remove from heat and blend in butter and lemon juice. Pour into unbaked pie shell; cover with top crust and flute edges. Brush top with water; sprinkle with additional sugar. Bake at 425 degrees for 25 minutes or until browned.

Marjory Swetnam, Home Ec. Chm.
Riverdale Grange No. 624
Caruthers, Cal.

SOUR CREAM-RAISIN PIE

⅔ c. raisins
1 ½ c. thick sour cream
1 ¼ c. sugar
2 tbsp. cornstarch
2 eggs, separated

Cover raisins with water; cook until water is brown. Add sour cream. Mix 1 cup sugar and cornstarch together; add to sour cream and raisins. Cook until thick, stirring constantly over medium heat. Pour hot mixture into egg yolks; return to stove. Heat; cool. Pour in baked crust. Top with egg whites which have been beaten with remaining sugar. Bake at 325 degrees until meringue is brown.

Mary Anne Walton, Master's Wife
Butler Grange No. 993
Winona, O.

RASPBERRY DELIGHT PIE

½ c. sugar
⅓ c. water
2 egg whites
2 tsp. gelatin
⅛ tsp. salt
1 tbsp. lemon juice
½ pt. whipping cream
1 pt. fresh or frozen raspberries
1 cooled baked pie shell

(Continued on next page)

Boil to soft ball stage sugar and water; pour over stiffly beaten egg whites. Beat constantly. Soften the gelatin in 1 1/2 tablespoons additional cold water; dissolve over hot water. Add to egg white mixture; beat 1 minute. Add salt and lemon juice; cool. Beat whipping cream; fold together with egg white mixture. Pour into pie shell; chill until set. Cover center with raspberries. Decorate border with additional whipped cream. If frozen raspberries are used, thicken juice with cornstarch. Yield: 6-8 servings.

Mrs. Grace Westra, Home Ec. Chm.
Ansel Grange No. 778
Backus, Minn.

RASPBERRY MARSHMALLOW PIE

1 envelope unflavored gelatin
½ c. cold water
1 10-oz. pkg. frozen raspberries, thawed
¾ c. sugar
1 tsp. lemon juice
1 8-oz. pkg. cream cheese, softened
½ c. heavy cream, whipped
2 c. miniature marshmallows
1 9-in. graham cracker crust, chilled

Soften gelatin in cold water; stir over low heat until dissolved. Cool. Crush raspberries; stir in sugar, lemon juice and gelatin. Gradually add to softened cream cheese; mix until well blended. Chill until slightly thickened; fold in whipped cream and marshmallows. Pour into pie crust; chill until firm. Yield: 6 servings.

Mrs. Lorene Camp, Master
Ridges Grange No. 1616
Uniontown, Kan.

RASPBERRY PIE

1 pkg. frozen raspberries
½ c. water
½ c. sugar
1 tsp. lemon juice
2 tbsp. cornstarch
⅛ c. cold water
25 lge. marshmallows
½ c. milk
1 c. Dream Whip

Heat frozen raspberries with water, sugar and lemon juice; bring to a boil. Add cornstarch in cold water; cool. Heat marshmallows and milk in double boiler until melted; cool. Fold in Dream Whip. Put marshmallow mixture in graham cracker crust; put the raspberry mixture on top. Yield: 6-8 servings.

Mrs. Victor Fetters, Home Ec. Chm.
New Lyme Grange No. 1674
Dorset, O.

RHUBARB CHIFFON PIE

1 lb. fresh rhubarb
¼ c. water
⅔ c. sugar
1 ½ envelopes unflavored gelatin
¼ c. cold water
2 egg whites
1 c. whipped cream
Crumb crust

Cut rhubarb in 1-inch pieces. Add water and sugar; simmer 25 to 30 minutes. Soften gelatin in cold water; dissolve over hot water. Add to rhubarb; mix well. Cool. Beat egg whites stiff; fold into rhubarb mixture. Whip cream; fold in. Spoon into 9-inch pie pan lined with crumb crust. Chill in refrigerator until firm. Yield: 6-8 servings.

Mrs. Edward Mullen, Master's Wife
West Greenwood Grange No. 835
Greenwood, N.Y.

RHUBARB CREAM PIE

2 ½ c. sifted flour
¾ tsp. salt
¾ c. shortening
Milk
2 c. finely chopped rhubarb
2 eggs
1 ¼ c. sugar
1 tsp. vanilla

Mix 2 1/4 cups flour and salt; cut in shortening gradually. Add milk, mixing with fork to form a ball. Chill. Roll out and line pie plate. Put rhubarb in bottom of pie shell. Beat eggs, sugar, vanilla and 1/4 cup flour; add 1/4 cup milk. Pour over rhubarb. Put on top crust. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 45 minutes or until done. Yield: 6 servings.

Mrs. George Stark, Master's Wife
Enfield Valley Grange No. 295
Ithaca, N. Y.

RHUBARB CUSTARD

2 c. rhubarb, diced
1 c. sugar
2 egg yolks
1 tbsp. butter
1 tbsp. flour
1 baked pie shell
Meringue

Mix all ingredients; cook slowly until mixture thickens. Pour into pie shell; cover with meringue and brown.

Mrs. Gerald Hershberger, Home Ec. Chm.
Spring Valley Grange No. 814
Schellsburg, Pa.

RHUBARB CUSTARD PIE

2 c. rhubarb
¼ c. boiling water
1 tbsp. butter
3 tbsp. flour or 2 tbsp. cornstarch
1 egg
1 c. sugar

Cut rhubarb into small pieces; pour boiling water over rhubarb. Mix with other ingredients. Put in unbaked pie shell. Bake in 450-degree oven 15 minutes. Reduce heat to 350 degrees and continue baking 30 minutes. Yield: 6 servings.

Mrs. Marie Rickard, Home Ec. Chm.
Albany Grange No. 1611
Albany, O.

RHUBARB MERINGUE PIE

3 ½ c. rhubarb
2 eggs, separated
2 tsp. melted shortening
7 tbsp. flour
1 ¼ c. sugar
½ tsp. cinnamon
½ tsp. salt
Recipe for 1-crust pie

Cut rhubarb in thin slices and pour boiling water over. Let stand for 5 minutes; drain. Add egg yolks, shortening and sifted dry ingredients; mix well. Line pie tin with pastry and put in rhubarb filling. Bake in 450-degree oven for 10 minutes. Reduce heat to 350 degrees and cook until rhubarb is soft, about 25 minutes. Use egg whites for meringue on top; brown meringue. Yield: 4 servings.

Mrs. Nellie Smith
Clearwater Grange No. 299
Clearwater, Idaho

RHUBARB PIE

3 tbsp. flour
1 c. sugar
1 egg, beaten
2 c. rhubarb, cut into small pieces
1 recipe plain pastry

Sift flour and sugar together; add egg. Beat thoroughly and add rhubarb. Line pie pan with pastry and pour in filling. Cover with top crust or lattice and bake in 425-degree oven 10 minutes; reduce temperature to 350 degrees and bake 35 minutes longer. Yield: One 9-inch pie.

Mrs. M. V. Burdick, Home Ec. Chm.
Gridley Grange No. 457
Gridley, Cal.

RHUBARB PIE

3 c. chopped rhubarb
1 egg, beaten
1 c. sugar
3 tbsp. butter
¼ tsp. salt
1 tbsp. flour
8 crackers, rolled
Pie dough for 2-crust pie

Mix all ingredients well; place in crust. Cover with top crust; brush with milk and sugar. Bake 45 to 50 minutes at 350 degrees or until brown.

Mrs. Gertrude Larson, Home Ec. Chm.
Rock Creek Grange No. 395
Potlatch, Idaho

RHUBARB PIE

1 pt. rhubarb
1 c. sugar
2 tbsp. flour
¼ tsp. salt

Wash rhubarb; cut into 1/2-inch pieces. Mix with other ingredients. Line 8 or 9-inch deep pie pan with pie crust; fill with mixture, being careful not to heap up. Cover with crust and bake in 400-degree oven for 35 to 40 minutes or until crust is a golden brown. Yield: 6-8 servings.

Mrs. Ethel Thompson, Home Ec. Chm.
Dover Grange No. 225
Dover, N.H.

TWO-CRUST RHUBARB PIE

2 eggs
2 c. sugar
1 tbsp. flour
2 ½ c. rhubarb, cut fine

Beat eggs; add sugar and flour. Mix with rhubarb. Let stand for a few minutes. Pour into pie shell. Bake at 350 degrees for 45 to 60 minutes. Yield: 6 servings.

Mrs. Adaline Shope, Master's Wife
Through Creek Valley Grange
Cassville, Pa.

SHERRY CHIFFON PIE

1 tbsp. gelatin
¼ c. cold water
1 c. sugar
½ c. sherry
4 egg yolks, well beaten
Pinch of salt
1 tsp. grated lemon rind
4 egg whites, stiffly beaten
½ pt. cream, whipped
1 3-oz. jar candied mixed fruit
1 9-in. baked pie shell
Grated chocolate or macaroon crumbs

(Continued on next page)

Soak gelatin in cold water 5 minutes. Combine 1/2 cup sugar, sherry, egg yolks and salt; cook over boiling water until consistency of a soft custard. Stir in gelatin and lemon rind. Remove from boiling water; let cool in saucepan. Fold remaining sugar into egg whites; add whipped cream. Beat custard with wire whisk and fold into egg whites and cream mixture; add candied fruit. Pile mixture high in baked pie shell; chill in refrigerator for several hours. Sprinkle top with grated chocolate or macaroon crumbs. Yield: 8-10 servings.

Mrs. E. R. Whitson, Master's Wife
Dos Palos Grange No. 541
Dos Palos, Cal.

RIPE GRAPE PIE

2 ½ c. grape pulp and skins
¾ c. sugar
2 tbsp. flour
3 tbsp. melted butter

Wash grapes; separate pulp and skins. Cook pulp slowly until soft; rub through sieve. Combine sieved pulp and skins. Combine sugar and flour; add to grape mixture. Add butter; pour into 9-inch pastry-lined pie plate. Cover with top crust or with strips of pastry. Bake at 450 degrees about 25 minutes. Ingredients may be mixed while grapes are in season and frozen for later use. Yield: 6 servings.

Mrs. James E. Diamond, Master's Wife
Plumsteadville Grange No. 1738
Ottsville, Pa.

NEW ENGLAND SQUASH PIE

½ c. sugar
½ tsp. salt
½ tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
1 can pie squash
2 eggs
1 ½ c. milk

Mix sugar, salt and spices. Blend well into squash. Beat eggs separately; add milk. Stir well and blend into squash mixture. Pour into 9-inch pie plate lined with crust. Preheat oven. Bake 20 minutes at 425 degrees. Reduce heat to 375 degrees and bake 45 minutes. Yield: 6 servings.

Mrs. Arthur E. Mills, Master
Carlisle Grange No. 402
Carlisle, Mass.

SQUASH CHIFFON PIE

1 ½ c. sieved squash
1 c. milk
3 egg yolks, beaten
1 c. sugar
½ tsp. cinnamon
½ tsp. ginger
½ tsp. salt
¼ tsp. nutmeg
1 tbsp. gelatin
¼ c. cold water
3 egg whites

Blend together squash, milk, egg yolks, 1/2 cup sugar and spices. Cook until thick in a double boiler; remove from heat. Add gelatin dissolved in water; set aside to cool. When mixture starts to set, add beaten egg whites with remaining sugar. Pour mixture into a 9-inch baked pie shell; refrigerate until served.

Mrs. Georgia M. Hennings, Home Ec. Chm.
Farmington Grange No. 12
Farmington, Me.

SQUASH CUSTARD PIE

1 tbsp. flour
1 c. sugar
4 eggs, beaten
½ tsp. salt
1 ½ tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
1 qt. milk
1 tbsp. butter
2 c. cooked dried squash

Mix flour, sugar and eggs. Add spices and mix well. Add milk and melted butter; add squash. Pour into unbaked pie crust. Preheat oven to 450 degrees. Bake for 15 minutes, then reduce to 350 degrees and bake for 30 to 45 minutes or until knife inserted in custard about 1 1/2-inches from edge comes out clean. Yield: 12 servings.

Mrs. Charles Prongua, Master's Wife
Nyah Grange No. 133
Hot Springs, Mont.

SQUASH PIE

¾ c. sugar
1 tbsp. flour
½ tsp. salt
¾ tsp. cinnamon
¼ tsp. nutmeg
1 egg, beaten
1 c. sifted squash
2 c. milk, scalded

Mix dry ingredients; add to egg. Add the squash; stir well. Add hot milk slowly. Pour into unbaked pie shell. Bake in preheated oven at 450 degrees for 15 minutes. Reduce temperature to 350 degrees and continue to bake for 50 minutes. Yield: 6 servings.

Doris K. Shippee, Master
Spafford Grange No. 83
Brattleboro, Vt.

FRESH STRAWBERRY PIE

½ c. white sugar
3 tbsp. cornstarch
¼ c. cold water
1 tsp. red coloring
1 tsp. lemon juice
¼ c. grenadine syrup
½ c. boiling water
4 c. fresh strawberries
1 baked pie shell
Whipped cream

Combine sugar, cornstarch and cold water in heavy cooking pan. Add remaining ingredients except strawberries and whipped cream; cook until thick. Stir in strawberries. Remove from heat. Cool and pour into baked pie shell. Top with whipped cream; refrigerate. Yield: 6 servings.

Mabel E. Ross, Home Ec. Chm.
Laurel Grange No. 2029
Marianna, Pa.

FRENCH STRAWBERRY PIE

1 9-in. baked pie shell
1 3-oz. pkg. cream cheese
1 c. whipping cream
1 qt. or more fresh strawberries
1 c. sugar
3 tbsp. cornstarch

Blend cream cheese with a little cream to soften; spread over cooled pie shell. Wash berries and drain well; place one-half the berries over cheese. Mash and strain remaining berries. Bring juice to a boil; stir in combined sugar and cornstarch. Cook slowly for 10 minutes, stirring often. Cool and pour over berries in shell. Place in refrigerator to chill. When ready to serve, top with whipped cream.

Margaret M. Saracco, Past LAS
California State Grange
Vista, Cal.

GLAZED STRAWBERRY PIE

4 c. strawberries
¾ c. water
¾ c. sugar
¼ tsp. salt
3 tbsp. cornstarch
½ c. whipping cream
1 baked 9-in. pastry shell

Crush 1 cup strawberries in small saucepan; add water. Bring to boiling point; simmer 3 minutes. Strain juice from cooked berries; add enough water to make 1 cup liquid. Set aside. Combine sugar, salt and cornstarch; slowly add berry juice. Stir until smooth. Bring to boil, stirring constantly. Cook until thick and clear; remove from heat. Cool slightly. Arrange remaining berries in pastry shell; spoon glaze over berries. Chill pie. Before serving garnish with sweetened whipped cream. Yield: 5 servings.

Mrs. Alice Wonderly, Master
Sugar Creek Grange No. 1131
Cooperstown, Pa.

FRESH STRAWBERRY PIE

18 graham crackers
1 ¼ c. sugar
⅓ c. butter or margarine
2 qt. strawberries
3 tbsp. cornstarch
Whipped cream or ice cream

Crumb crackers; mix with 1/4 cup sugar and butter. Press into 9-inch pie plate. Mash 1 quart berries; add remaining sugar and cornstarch. Cook until thickened. Place remaining berries in pie shell; pour cooked mixture over berries. Chill. Serve with whipped cream or ice cream. Yield: 6 servings.

Harriett Berry, Home Ec. Chm.
Rubidoux Grange No. 611
Riverside, Cal.

GLAZED STRAWBERRY PIE

1 qt. strawberries
3 tbsp. cornstarch
½ c. water
1 tbsp. lemon juice
¼ to ½ tsp. salt
1 c. sugar
1 baked pie shell
⅔ c. whipped cream

Crush half of berries; mix with cornstarch and water. Add juice, salt and sugar. Cook, stirring constantly, until thickened. Slice remaining berries or leave whole; place in pie shell. Pour cooled filling over berries; top with whipped cream. Yield: 6 servings.

Dorothy J. Shank, Master's Wife
Dixie Grange No. 2674
West Alexandria, O.
Mrs. Aenid M. Frank, Serv. and Hosptal.
Ashford Grange No. 1342
West Valley, N.Y.

GLAZED STRAWBERRY PIE

1 c. water
1 c. sugar
2 tbsp. cornstarch
1 c. sliced berries
1 baked pie crust

(Continued on next page)

1 qt. berries, whole
Whipped cream

Combine water, sugar and cornstarch; cook until mixture thickens. Add sliced berries; pour into baked crust. Add remaining berries. Serve with whipped cream.

Mrs. Ethel Byrnes, Home Ec. Chm.
Watertown Grange No. 122
Waterbury, Conn.

PINK VELVET PIE

16 graham crackers, crushed
4 tbsp. butter, melted
1 pkg. strawberry gelatin
½ c. hot water
¼ c. lemon juice
¼ c. sugar
1 tall can evaporated milk, chilled ice-crystal cold
1 tsp. grated lemon rind

Mix crackers with butter; line well-greased 9-inch pie plate with mixture, saving 1/4 cup for topping. Dissolve Jell-O in water. Add lemon juice and sugar; whip milk to stiff froth. Add Jell-O mixture to milk; mix. Stir in rind. Pour into crust; add reserved topping. Chill until firm. Yield: 6 servings.

Mrs. George Ford, Master's Wife
Greece Grange No. 311
Rochester, N.Y.

STRAWBERRY PIE

1 9-inch baked pie shell
4 c. whole strawberries
¾ c. water
3 tbsp. cornstarch
1 ¼ c. sugar
1 tsp. lemon juice
1 c. whipping cream

Line cooled shell with berries, reserving 1 cup. Simmer reserved berries and water in saucepan about 3 to 4 minutes. Combine cornstarch and 1 cup sugar; add to cooked berries. Cook again until syrup is thick and clear; add lemon juice. Cool slightly; pour over berries in pastry shell. Chill and serve with the whipped cream sweetened with remaining sugar. Yield: 6 servings.

Mrs. Clyde Stubbs, Ceres
Franklin Grange
Coshocton, O.

STRAWBERRY GLAZE PIE

1 qt. strawberries
¾ c. water
3 tbsp. cornstarch
1 c. sugar
1 baked pie shell
1 c. whipping cream

Simmer 1 cup berries and water in pan about 3 to 4 minutes. Combine cornstarch and sugar; add to fruit. Cook until syrup in thick and clear, stirring constantly. Cool about 5 minutes. Line pie shell with remaining berries; cover with glaze. Garnish with whipped cream before serving. Yield: 6 servings.

Mrs. Esther A. Gagnon, Home Ec. Chm.
North Adrian Grange No. 721
Adrian, Mich.

STRAWBERRY PIE FILLING

1 pkg. strawberry gelatin
1 ¼ c. hot water
1 pt. vanilla ice cream
1 c. fresh or frozen strawberries

Dissolve Jell-O in water. Add ice cream; stir until ice cream is melted. Chill about 20 minutes or until set. Stir strawberries into mixture. Pour into preferred pie shell; refrigerate until ready to serve. Yield: 6 servings.

Mrs. William Gardiner, Master's Wife
West Hartford Grange No. 58
West Hartford, Conn.

STRAWBERRY PIE

2 rounding tbsp. cornstarch
3 c. sliced strawberries
1 ¼ c. sugar
1 9-in. pie shell, baked and cooled
Meringue

Mix cornstarch and enough berry juice to make thin paste. Place berries and sugar in saucepan; bring to a boil. Reduce heat; stir in cornstarch mixture. Cook enough to thicken. Pour into baked pie shell. Top with meringue and brown at 400 degrees. Whipped cream may be substituted degrees. Whipped cream may be substituted for meringue. Yield: 6-8 servings.

Mrs. Robert Duff, Home Ec. Chm.
Tioga Grange No. 1450
Barton, N.Y.

STRAWBERRY CHIFFON PIE

3 lge. eggs, separated
6 tbsp. sugar
¼ tsp. salt
2 tsp. lemon juice
1 c. crushed strawberries
4 tbsp. strawberry gelatin
2 tbsp. hot strawberry juice
½ c. whipping cream
¼ tsp. cream of tartar
6 tbsp. sugar
1 baked pie shell

Mix first five ingredients except egg whites, in saucepan. Cook over low heat; stir constantly until mixture boils. Remove from heat; stir in

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gelatin dissolved in strawberry juice. Cool. When partially set, beat with rotary beater; blend in whipped cream. Make meringue mixture of beaten egg whites, cream of tartar and sugar; carefully fold into strawberry mixture. Pour into cooled pie shell. Chill about 2 hours or until set. If desired, top with strawberry halves. Yield: 6-8 servings.

Mrs. Jayne Crim, Ceres
Mark Twain Grange
Monroe City, Mo.

STRAWBERRY PIE

1 qt. fresh strawberries
1 baked 9-inch pie shell
1 c. sugar
3 tbsp. cornstarch
2 tbsp. corn syrup
1 c. water
2 tbsp. strawberry gelatin
Red food coloring

Wash and dry strawberries and put into 9-inch baked shell. Boil sugar, cornstarch, corn syrup and water; cook over low heat until thick. While hot add strawberry gelatin and a little red food coloring. Drizzle over strawberries while hot. Cool in refrigerator until syrup jells. Serve with whipped cream. Yield: 6 servings.

Mrs. Ermie M. Stockford
Sarasota Grange No. 180
Sarasota, Fla.

STRAWBERRY-RHUBARB PIE

Pastry for 2-crust pie
3 c. cut rhubarb
1 pt. strawberries, sliced
1 ¼ c. sugar
¼ c. flour
1 tbsp. butter
Nutmeg

Line 9-inch pan with pastry; let pastry extend 1/2 inch over edge of pan. Combine rhubarb with strawberries, sugar and flour; mix lightly and turn into pastry-lined pan. Dot with butter and sprinkle with nutmeg. Moisten outer rim of crust; place 3/4-inch strips over fruit in lattice design. Press ends of strips to rim of crust; turn up overhanging crust and make decorative edge with fingers. Bake at 425 degrees for 10 minutes; reduce heat 350 degrees and bake 30 minutes longer or until fruit is tender. Yield: 6 servings.

Mrs. Irel Titus, Home Ec. Chm.
Milton Grange No. 670
Janesville, Wis.

SUGARPLUM PIE

1 envelope unflavored gelatin
¼ c. cold water
1 c. coffee cream
1 c. sugar
¼ tsp. salt
3 eggs, separated
⅓ c. drained cut maraschino cherries
⅓ c, shredded coconut
⅓ c. chopped pecans
½ c. whipping cream, whipped
1 9-inch baked pastry shell

Soften gelatin in cold water. Place coffee cream, 1/2 cup of sugar, salt and beaten egg yolks in top of double boiler. Cook over hot water, stirring constantly, until mixture coats a metal spoon. Remove from heat and stir in softened gelatin. Chill until mixture begins to congeal. Beat egg whites until stiff, adding remaining sugar gradually. Beat gelatin mixture until fluffy. Fold in egg white mixture, cherries, coconut, nuts and whipped cream. Spoon carefully into baked pie shell. Garnish with additional cherries and pecan halves, if desired. Chill until firm. Yield: 6-8 servings.

Mrs. Coral D. Ridenour, Ceres
Enterprise Grange
Bowling Green, O.

SWEET POTATO PIE

2 c. mashed sweet potatoes
2 c. sugar
¼ lb. butter
4 tbsp. flour
1 qt. milk
1 tsp. vanilla
Nutmeg to taste
4 eggs, separated

Mix all ingredients together folding in beaten egg whites last. Pour into three uncooked pie shells. Bake at 350 degrees until firm.

FLAKY CRUST:

5 tsp. ice water
1 tsp. vinegar
3 c. flour
1 tsp. salt
1 ½ c. shortening
1 egg

Combine water and vinegar. In bowl sift flour and salt together; cut in half of shortening until mixture is like coarse cornmeal. Cut in rest of shortening until particles are size of peas. Beat egg lightly; add to mixture. Add ice water and vinegar until dough can be gathered together. Divide in three pieces; roll on floured board. Line three pie pans with pastry. Dough refrigerates well.

Mrs. S. M. Chaney, Lecturer
Sussex Pomona Grange No. 3
Bridgeville, Del.

SYRUP PIE

4 whole eggs, beaten
1 c. dark syrup
1 c. sugar
2 tbsp. butter
2 tbsp. flour
1 c. chopped nuts
1 tsp. vanilla
½ c. cream
½ c. coconut
1 unbaked pie shell

Combine all ingredients and mix thoroughly. Bake in an unbaked crust at 375 degrees for 15 minutes; reduce heat to 350 degrees and bake for 30 to 45 minutes longer. Yield: 6-8 servings.

Mrs. Delbert L. Benton, Lady Asst. Steward
Plymouth Grange
Osage City, Kan.

THREE FRUIT PIE

2 3 ¼-oz. pkg. lemon pie filling
¼ c. sugar
1 ½ c. orange juice
4 eggs, separated
1 ½ c. pineapple juice
1 ⅔ c. graham cracker crumbs
¼ c. butter, softened

Mix pie filling with 1/2 cup sugar, 1/2 cup orange juice in saucepan. Add egg yolks; blend well. Add remaining juices. Cook, stirring constantly, over medium heat until thick, 5 to 7 minutes. Cool. Blend cracker crumbs, butter and 1/4 cup sugar. Press into 9-inch pie plate. Bake at 375 degrees for 8 minutes. Cool. Pour in cooled filling. Beat egg whites until stiff but not dry; gradually add remaining sugar. Pile meringue over filling, sealing edges to crust. Bake at 500 degrees for 4 to 5 minutes. Chill 2 to 5 hours. Yield: 6-8 servings.

Photograph for this recipe on inside front cover.

TYLER PUDDING PIE

4 eggs, well beaten
1 c. milk
2 rounded tsp. sifted flour
3 c. sugar
¼ lb. oleo
Vanilla flavoring to taste

Beat all ingredients together. Pour into unbaked pie shell. Bake at 300 degrees for 1 hour or until solid and brown. Yield: 12 servings.

Mrs. William J. Miskimins, Master's Wife
Goshen Grange No. 1103
Salem, O.

VINEGAR PIE

3 eggs
1 c. cold water
1 ½ tbsp. vinegar
1 c. sugar
3 tbsp. flour
2 tbsp. butter

Mix all ingredients together in the order given; pour into an unbaked 8-inch pie shell. Cover with top crust. Bake 40 minutes at 350 degrees. Do not double ingredients. Yield: 6 servings.

Mrs. Betty Patten, Master
Wilmot Grange No. 309
Wilmot, N.H.

VINEGAR PIE

3 eggs, separated
1 c. plus 3 tbsp. sugar
3 tbsp. flour
½ tsp. salt
2 c. boiling water
¼ c. vinegar
1 tbsp. lemon flavoring

Beat egg yolks until thick; add 1 cup sugar, flour and salt. Mix thoroughly; add boiling water slowly, stirring constantly. Add vinegar; cook over hot water until thick and smooth. Add flavoring; pour into baked pastry shell. Cover with meringue made of egg whites beaten with remaining sugar. Bake at 325 degrees for 20 minutes. Yield: 6 servings.

Evelyn Werner, Master
Beaver Park Grange No. 396
Penrose, Colo.

VINEGAR PIE

1 c. plus 2 tbsp. sugar
½ tsp. salt
4 tbsp. flour
4 tbsp. vinegar
2 eggs, separated
2 c. warm water
1 ¼ tsp. lemon flavoring
1 baked pie shell

Mix 1 cup sugar, salt, flour and vinegar together; add beaten egg yolks and water. Cook over boiling water until thick; remove from heat. Cool; add 1 teaspoon lemon flavoring. Beat egg whites; add remaining sugar and lemon flavoring. Pour vinegar mixture into baked pie shell; top with meringue. Bake in 350-degree oven until brown. Yield: 6 servings.

Mrs. Florence G. Hatton, Master's Wife
Charlotte Grange No. 253
Charlotte, Me.

WALNUT PIE

½ c. sugar
1 c. white corn syrup
3 eggs, beaten
½ c. chopped walnuts
1 tsp. vanilla
4 tbsp. butter, melted

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Mix all ingredients together. Bake at 350 degrees in uncooked pie shell about 45 minutes or until filling is firm in center when shaken gently. Yield: 5 servings.

Mrs. Zelda Harwood, Master
Crow Grange No. 450
Eugene, Ore.

CHERRY COBBLER

1 c. flour
¼ tsp. salt
1 ½ tsp. baking powder
1 ½ tbsp. sugar
1 ½ tbsp. butter
⅓ c. milk
1 can cherry pie filling
½ tsp. almond extract

Combine flour, salt, baking powder and sugar; cut in butter. Add milk. Roll out. Add extract to cherries and mix well; place cherries in a baking pan. Place dough on top. Bake at 350 degrees for 15 to 20 minutes. Serve with plain or whipped cream. Yield: 6 servings.

Fanchion Bickford, Home Ec. Chm.
Big Rock Grange
Springfield, Colo.

CHERRY COBBLER

1 No. 2 can sour red cherries
Water
½ c. sugar
1 tbsp. cornstarch
¼ tsp. salt
1 tbsp. butter

Drain juice from cherries; add water to make 1 cup. Add sugar, cornstarch and salt to juice; bring to boil. Place cherries in baking dish; add hot juice.

BISCUIT TOP:

1 ¼ c. flour
1 ½ tbsp. sugar
1 ½ tsp. baking powder
Dash of salt
4 tbsp. shortening
⅓ c. milk

Mix dry ingredients; cut in shortening. Add milk to make soft dough. Cover cherries with Biscuit Top; bake at 400 degrees for 25 to 30 minutes. Yield: 6 servings.

Viola Houghtaling, Master
Middlebury Grange No. 705
Middlebury Center, Pa.

FRUIT COBBLER

3 c. sliced fresh peaches or qt. fresh blueberries or blackberries
1 c. plus 1 tbsp. sugar
1 tbsp. lemon juice
1 ½ c. sifted flour
1 tbsp. sugar
½ tsp. salt
3 tsp. baking powder
⅓ c. shortening
1 egg
½ c. milk

Arrange peaches in greased 8 1/2 or 9-inch baking dish. Mix 1 cup sugar and lemon juice and sprinkle over fruit. Place in 400-degree oven. Sift together flour, 1 tablespoon sugar, salt and baking powder. Cut in shortening. Beat egg and combine with milk. Add liquid to flour mixture and stir till flour is just moistened. Remove fruit from oven; spoon dough over the hot fruit, spreading slightly with back of spoon. Sprinkle with additional sugar. Bake in 400-degree oven for 30 minutes. Serve warm. Yield: 8 servings.

Mrs. Wilson Palmer, Chaplain
Granby Grange No. 5
Grange, Conn.

PEACH COBBLER

2 qt. fresh or frozen peach slices
1 ½ c. sugar
2 tbsp. cornstarch
½ tsp. salt
2 tbsp. lemon juice
½ tsp. almond extract
3 tbsp. butter

Place peach slices in greased 3-quart baking dish. Mix sugar, cornstarch and salt; sprinkle evenly over peach slices. Add lemon juice and almond extract; dot with butter. Bake in 400-degree oven until hot and bubbly, about 15 minutes.

BISCUITS:

2 c. biscuit mix
1 c. grated sharp cheese (opt.)
4 tbsp. melted butter
⅔ c. milk

Measure biscuit mix into small bowl; stir in cheese. Add butter and enough milk to make a soft dough. Stir with fork until well blended. Remove peach mixture from oven. Drop dough onto hot peaches, making 12 biscuits. Bake at 400 degrees for 20 minutes or until biscuits are golden. Yield: 10-12 servings.

Mrs. Naomi Steele, Home Ec. Chm.
Colley Grange No. 365
Sugar Run, Pa.

EGG YOLK PASTRY

5 c. sifted flour
4 tsp. sugar
½ tsp. salt
½ tsp. baking powder
1 ½ c. lard
2 egg yolks

(Continued on next page)

Combine dry ingredients; cut in lard. Place egg yolks in measuring cup and stir with a fork until smooth. Blend in enough cold water to make 1 scant cup. Sprinkle gradually over dry ingredients. Toss with fork to make a soft dough. Roll out as usual. Yield: Pastry for three 9-inch 2-crust pies.

Mrs. Frank E. Clark, Pomona
Sunflower Grange No. 1873
Howard, Kan.

NEVER-FAIL PIE CRUST

1 c. shortening
2 c. flour
1 tsp. salt
1 tbsp. vinegar
⅓ c. milk

Cut shortening into flour and salt. Add vinegar to milk; combine at once with flour mixture. Yield: Pastry for two crust pie.

Mrs. Mildred M. Savage, Home Ec. Chm.
Hex Grange No. 2278
Syracuse, Ind.

NEVER-FAIL PIE CRUST

4 c. flour
1 tsp. baking powder
1 tsp. salt
1 tbsp. sugar
1 ¾ c. lard or Crisco
1 egg
½ c. cold water
1 tbsp. vinegar

Mix flour, baking powder, salt and sugar in a bowl; cut in the lard or Crisco. Beat egg until fluffy. Mix the egg, water and vinegar together; add to the dry ingredients. Gather dough together; press into a ball. Divide into six portions. Dough may be placed in airtight containers and frozen. Yield: Dough for six crusts.

Mrs. Velma Cabak, Ladies Asst. Steward
Minnesota State Grange
Hinckley, Minn.

NEVER-FAIL PIE CRUST

4 c. flour
2 tsp. salt
2 c. shortening
1 egg
1 tsp. sugar
1 tsp. vinegar
½ c. cold water

Combine flour and salt; cut in shortening. Beat egg; add sugar and vinegar to water. Add liquid mixture to flour mixture and mix well with wooden spoon. Dough keeps in refrigerator for several weeks if wrapped in waxed paper and foil. May also be frozen. Before using mixture, refrigerate for at least 1 hour. Roll out thinly. Bake at slightly lower temperature than regular pastry. Yield: Three double or six single pie crusts.

Mrs. Paul L. Stephens, Master's Wife
Northampton Grange No. 2553
Cuyahoga Falls, O.

PASTRY MIX

7 c. flour
1 tbsp. salt
1 1-lb. can shortening

Sift flour with salt. Blend all ingredients with pastry blender or fork until mixture is the consistency of very coarse cornmeal. Store in plastic bag in refrigerator until ready to use.

ONE CRUST PIE:

1 ¼ c. pastry mix
2 to 3 tbsp. cold water

Blend water in gradually to form dough.

TWO CRUST PIE:

2 ½ c. pastry mix
3 to 6 tbsp. water

Blend in same manner.

Mrs. Leroy Lee, Master's Wife
Cross Creek Village Grange No. 1751
Burgettstown, Pa.

PASTRY MIX

8 c. sifted flour
4 tsp. salt
2 ⅔ c. shortening

Sift together flour and salt; cut or rub in shortening with a pastry blender until mixture is crumbly. Store in a covered container at room temperature. In using the mix, spoon lightly into a measuring cup and level off with a spatula. Makes 11 cups and keeps months. To use for a 2-crust pie, measure 2 1/4 cups of mix into a bowl. Sprinkle with 4 to 6 tablespoons water and mix lightly until dough sticks together. Roll out for pies.

Mrs. Homer E. Graves, Ceres
Madilla Valley Grange
Norwich, N.Y.

SALAD OIL PASTRY

2 c. sifted flour
1 ½ tsp. salt
½ c. salad oil
4 tsp. cold milk

Sift flour and salt into bowl. Pour salad oil and cold milk into a measuring cup with a pouring lip. Do not stir. Pour into flour mixture stirring with a fork until mixture forms a ball. Roll out dough between two sheets of waxed paper. For a one crust pie, halve ingredients.

Mrs. Mabel Steininger, Home Ec. Chm.
Middle Inlet Grange No. 728
Wausaukee, Wis.

SIMPLE PIE CRUST

1 ⅓ c. Crisco or 1 ¼ c. lard
3 c. flour
6 tbsp. water
1 egg, beaten
1 tbsp. vinegar
1 tsp. salt

Cut Crisco and flour until pea-size. Combine water, egg, vinegar and salt. Add to flour mixture and mix; make into small mounds to use for any pie.

Lillian Juhl
Pleasant View Grange No. 164
Boulder, Colo.

WALNUT CRUST PIE

1 c. shortening
2 c. flour
½ tsp. salt
½ c. finely chopped nuts
½ c. water

Cut shortening into flour; add salt, nuts and water. Mix lightly and roll half of dough onto floured board; line pie plate. Bake 15 to 20 minutes at 350 degrees.

Elizabeth Schell, Home Ec. Chm.
Pauma Valley Grange No. 692
Pala, Cal.

MARVELOUS MERINGUE

1 tbsp. cornstarch
1 tbsp. cold water
1 c. boiling water
3 egg whites
6 tbsp. sugar
Pinch of salt

Dissolve cornstarch in cold water. Add boiling water; stir until well mixed and set aside until cold. Beat egg whites until stiff; add sugar and salt gradually and beat again until stiff. Add cornstarch mixture slowly; beat until stiff. Swirl over pie. Bake in 350-degree oven for 10 minutes.

Mrs. Margaret Johnson, Home Ec. Chm.
Banner Grange No. 379
Orofino, Idaho

MERINGUE

3 egg whites
6 tbsp. sugar
Pinch of salt
¾ tsp. cornstarch
¼ tsp. cream of tartar

Beat egg whites until stiff. Add sugar a tablespoonful at a time, beating as you add and between additions until each is thoroughly dissolved. Then add salt, cornstarch and cream of tartar; continue beating until glossy. Spread over pie filling, touching the crust all around. Brown in 325-degree oven. For use on instant pie fillings, drop meringue by spoonfuls on top of hot water and brown; transfer to pie. Yield: Meringue for 1 pie.

Mrs. Retta Frazer, Public Relations Chm.
Missouri State Grange
Monroe City, Mo.

NEVER-FAIL MERINGUE

3 egg whites
¼ tsp. cream of tartar
6 tbsp. sugar
½ tsp. lemon or vanilla flavoring

Beat egg whites until fluffy. Add remaining ingredients gradually. Beat thoroughly until stiff glossy peaks form. Spread on pie, spreading so it will touch edge of crust. Bake in 400-degree oven 8 to 10 minutes. Turn oven off and leave door open about 2 inches until pie cools.

Howard Berry, Master
Westboro Grange No. 320
West Lebanon, N.H.

NEVER-WEEP MERINGUE

2 egg whites
2 heaping tbsp. Marshmallow Fluff

Beat egg whites; add fluff and beat again. Pile lightly on pie or pudding, bringing meringue to edge of pie. Brown at 450 degrees for 3 to 5 minutes.

Mrs. Dorothy Pierce, Home and Comm. Chm.
West Wareham Grange
Wareham, Mass.

RECIPE FOR ORANGE FLOATING ISLAND ON PAGE 267

LIGHT AND TASTY CUSTARDS

Basic ingredients for a custard are milk, eggs, sugar and flavoring. Always cook custards slowly and carefully.

Custard failure can be caused by:

Cooking at too high temperatures.

Cooking too long.

A boiled custard is much easier to overcook than a baked custard.

To bake a custard set filled custard cups in a pan of water. Is it done? Test by inserting a knife near the edge. If the blade comes out clean, the custard is thoroughly cooked.

A boiled custard is made in the top of a double boiler and cooked over moderate heat. When it is thick enough to coat a spoon, it is done.

Make A Steamed Pudding

To steam a pudding, place the filled mold on a rack in a deep kettle. Then add boiling water about halfway up the mold. Cover tightly and keep water boiling. Steam for the required length of time. Steamed puddings are rich and have a very distinctive flavor.

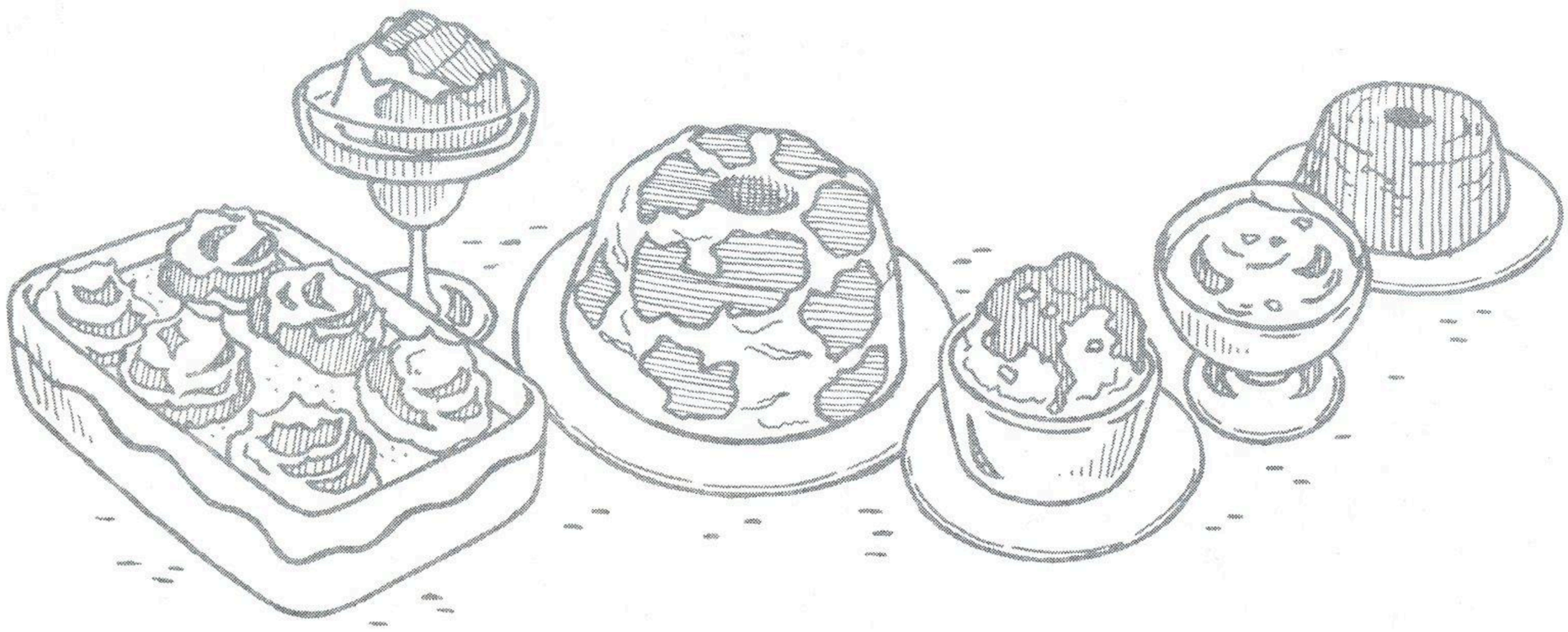
Egg Cookery

Eggs are used in both puddings and custards to thicken and to add flavor. Sometimes it is hard to get good results cooking with eggs. Steps to follow to success in cooking with eggs:

— Take eggs from the refrigerator about an hour before needed. It is easier to separate yolks from whites in eggs at room temperature. They will also beat up to a greater volume.

— Do not cook eggs at high temperatures. They will water, curdle and be tough.

— Take special care in mixing the hot liquid with the eggs if you are making a custard where milk is scalded before being added to the eggs. Add milk slowly, stirring constantly.



BAKED CUP CUSTARD

3 eggs
¼ c. sugar
¼ tsp. salt (opt.)
½ tsp. vanilla (opt.)
2 c. hot milk
Nutmeg

Beat the first four ingredients thoroughly; add hot milk slowly while stirring. Strain into custard cups or 1-quart baking dish. Sprinkle with nutmeg. Set in a pan of hot water. Bake in 325-degree oven 45 minutes or until a silver knife inserted in center comes out clean. Yield: 6 servings.

Mrs. Mildred Coy, Master's Wife
Brady Grange No. 2164
West Unity, O.
Elizabeth Roberts, Jr. Deputy
Beech Grove Grange No. 2378
McConnelsville, O.

BAKED CUSTARD

1 ¼ c. sugar
15 eggs
1 level tsp. salt
1 tbsp. vanilla
10 c. scalded milk

Mix sugar, eggs, salt and flavoring; combine with scalded milk. Pour into baking pan; set in pan of hot water and poach in 300-degree oven until firm. A knife blade run into center of custard will come out clean. Yield: 20 servings.

Florence M. Barnes, Home Ec. Chm.
Pomona Grange No. 1
Sebastopol, Cal.

BAKED EGG CUSTARD

2 ½ c. milk
½ c. sugar
3 eggs, well beaten
¼ tsp. salt
2 tsp. vanilla
¼ tsp. nutmeg
¾ tsp. cinnamon

Heat all ingredients to boiling; pour into custard cups. Set in water. Bake in 325-degree oven for 30 to 45 minutes or until knife inserted comes out clean. Yield: 6 servings.

Mrs. Mary Galm
Leon Valley Grange No. 1581
San Antonio, Tex.

CARAMEL CUSTARD

1 c. sugar
4 eggs
⅛ tsp. salt
1 tsp. vanilla
½ tsp. lemon flavoring
2 c. milk, scalded

Put 1/2 cup sugar in pan and caramelize; remove from heat and let cool. Beat eggs; add 1/2 cup sugar, salt, vanilla and lemon flavoring. Add scalded milk. Stir while pouring milk into mixture. Put mixture in pan on caramelized sugar and set pan in hot water. Bake at 350 degrees until done. Yield: 5-6 servings.

Mrs. Sheldon Smith, Ceres
Murray Grange No. 424
Murray, Neb.

VANILLA ICE CREAM CUSTARD

12 eggs
3 ½ c. sugar
Dash of salt
4 qt. milk
3 tbsp. vanilla

Beat eggs 2 minutes with hand beater; add sugar and salt. Beat 2 minutes longer. Gradually add milk and stir until well mixed. Cook in double boiler over medium to low heat for 15 to 20 minutes or until thickened very slightly, stirring occasionally. Add vanilla when cooled. One quart fresh fruit may be used for a fruit pudding. Yield: 6 quarts custard.

Mrs. Paul Coleman, Home Ec. Chm.
Bellefonte Grange No. 15
Blackstone, Va.

BIRD'S NEST PUDDING

8 to 12 apples, peeled and cored
⅛ c. butter
½ c. raisins
Cinnamon
1 c. sugar
4 eggs
1 tsp. vanilla
3 c. milk
Nutmeg
Jelly
1 c. whipping cream

Steam apples until they can be pierced easily with a toothpick. Make a layer of apples in a large greased casserole or pan. Put a small piece of butter in center of each apple; fill with a mixture of raisins, cinnamon and 1/4 cup sugar. Beat eggs; stir in 3/4 cup sugar, vanilla and milk; pour around apples. Sprinkle with nutmeg. Bake at 400 degrees for 30 minutes or until custard is set. When cool, spread with favorite jelly and top with whipped cream. Yield: 12 servings.

Amy P. Cooper, Home Ec. Chm.
Monmouth Grange No. 39
Monmouth, Me.

APPLE DUMPLINGS

1 ½ c. dark Karo
1 c. water
2 tbsp. butter
8 to 10 apples, sliced
1 stick cinnamon
1 c. flour
1 tsp. baking powder
2 tsp. sugar
1 egg, slightly beaten
1 ⅓ c. milk

Put first five ingredients in saucepan; bring to a boil. Sift dry ingredients and add egg and milk. Drop from teaspoon on top of boiling apples and cover. Cook 20 minutes. Do not remove cover while cooking. Serve warm with favorite sauce. Yield: 6-8 servings.

Mrs. Alice Briggs, Master
Granite Grange No. 7
Milford, N. H.

APPLE SOUFFLE

4 egg yolks
4 tbsp. sugar
4 tbsp. flour
½ tsp. salt
1 ¼ c. milk
4 tbsp. butter
1 c. apples, cut in cubes
½ c. chopped nuts
4 egg whites

Beat egg yolks until light and fluffy; gradually beat in sugar, flour and salt. Add milk and heat in the top of a double boiler. Add butter; stir until thick. Cool slightly; stir in apples and nuts. Fold in stiffly beaten egg whites. Bake in a well-buttered dish at 325 degrees about 30 minutes or until firm. Serve with cream. Raspberries or strawberries may be substituted for apples and nuts. Yield: 6-8 servings.

Alice Atwood, Master
Hanson Grange No. 209
Hanson, Mass.

APPLE PUDDING

1 ½ c. sugar
2 c. water
1 tsp. vanilla or nutmeg
Butter, size of a walnut
1 ½ c. sifted flour
2 tsp. baking powder
1 tsp. salt
1 c. cubed apple
½ c. sweet milk

Mix 1 cup sugar, water, vanilla and butter in a casserole dish; let come to a boil. Mix flour, baking powder, salt, remaining sugar, apple and milk. Drop by spoonfuls into boiling syrup. Bake in a 350-degree oven until apple is well done.

Elsie Bailey, Master
Wesserrunsett Grange No. 346
Skowhegan, Me.

BATTER-TOP APPLE PUDDING

8 med. apples
¾ c. maple syrup
2 tbsp. butter
1 tbsp. cinnamon
¼ c. shortening
¾ c. sugar
1 egg
1 c. milk
Dash of vanilla
1 tsp. soda
2 tsp. cream of tartar
2 c. flour
½ tsp. salt

Slice apples into 9 x 12-inch cake pan. Add syrup, butter and cinnamon. Put in heated oven while making batter. Cream shortening and sugar; add egg, milk and vanilla. Blend in soda and cream of tartar with sifted flour. Pour batter over apples; bake 50 minutes to 1 hour at 325 degrees. Yield: 15 servings.

Evelyn Bierly, Home Ec. Chm.
Charity Grange No. 103
Harrisburg, Ore.

APPLE TAPIOCA PUDDING

½ c. quick-cooking tapioca
1 pt. water
½ tsp. vanilla
½ c. brown sugar
½ c. white sugar
2 tbsp. butter
8 to 10 apples, pared and quartered

Cook tapioca in water until transparent. Add vanilla, sugars and butter. Put apples in 2-quart baking dish and add tapioca mixture. Bake in 325-degree oven for 45 minutes or until apples are tender. Serve with cream. Yield: 6 servings.

Lorrane Goehring, Home Ec. Chm.
Jackson Grange No. 1468
Zelienople, Pa.

OZARK PUDDING

4 tbsp. flour
¾ c. sugar
1 tsp. baking powder
Pinch of salt
1 egg, beaten
1 c. apples, cut up
½ c. nuts
1 tsp. vanilla

Mix dry ingredients; add egg. Add apples, nuts and vanilla. Pour in greased 8 1/2 x 8 1/2 x 2-inch pan. Bake in 350-degree oven for 30 minutes

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or until brown. Serve with whipped cream. Yield: 12 servings.

Mrs. Erma Gorrell, Master
Centerville Grange No. 1468
Centerville, Kan.

BANANA PUDDING

3 c. milk
3 eggs, separated
¾ c. sugar
3 tbsp. cornstarch
1 tsp. vanilla
1 pkg. graham crackers
2 bananas, sliced
½ c. coconut

Heat milk to boiling. Mix egg yolks, sugar and cornstarch; cook until mixture thickens. Add vanilla. Roll graham crackers into crumbs; spread over bottom of 8 x 12-inch glass baking dish. Add a layer of sliced bananas and pour in pudding. Top with meringue made with egg whites and coconut. Brown in oven at 375 degrees. Yield: 8 servings.

Mrs. George Pensyl, Master's Wife
Spring Valley Grange No. 814
Bedford, Pa.

BLUEBERRY SAUCE PUDDING

1 pt. fresh, frozen or canned blueberries
1 qt. water
1 c. raisins
¼ tsp. salt
½ c. sugar
2 tbsp. potato starch
Cinnamon

Combine blueberries and water in a saucepan; add raisins and salt. Cook until raisins are tender, adding additional water if necessary. Add sugar. When the raisins are tender, mix potato starch with enough water to stir; mix into the boiling sauce. Add a dash of cinnamon. Serve warm or cold with cream, if desired.

Blanche Hautala, Master
Templeton Grange No. 122
Templeton, Mass.

BLUEBERRY PUDDING

1 pt. blueberries
3 c. sugar
¼ c. water
⅔ c. shortening
1 or 2 eggs
1 tsp. vanilla
1 c. milk
2 c. flour
4 tsp. double-acting baking powder
1 tsp. salt

Put blueberries, 2 cups sugar and water into 4 or 5-quart saucepan. Combine shortening, remaining sugar, eggs and vanilla; beat well. Add milk; beat well. Put flour into sifter; add baking powder and salt. Add flour to shortening mixture; beat well. Spread over blueberries in the covered saucepan; cook at low heat about 2 hours. If using frozen blueberries, put on medium heat for 15 minutes; turn heat to low for remaining cooking time. Serve hot with vanilla ice cream, if desired. Yield: 12 servings.

Madel G. Walker, Home Ec. Chm.
Pleasant Valley Grange No. 136
West Bethel, Me.

CHOCOLATE BREAD PUDDING

2 c. stale bread crumbs
2 c. scalded milk
¼ tsp. salt
¾ c. sugar
½ c. cocoa
2 eggs, slightly beaten
1 tsp. vanilla
2 tbsp. butter

Soak bread crumbs in milk about 30 minutes. Stir salt, sugar and cocoa together; add eggs, vanilla and melted butter. Pour into well-greased casserole; place casserole in shallow pan with about 1/2 inch hot water in pan. Bake at 350 degrees for 1 hour. Serve warm, plain or with whipped cream, if desired.

Elizabeth M. Babb, Home Ec. Chm.
Capital Grange No. 248
Augusta, Me.

NEW ENGLAND BREAD PUDDING

8 slices stale or lightly toasted bread, lightly buttered
2 eggs
¾ c. sugar
½ tsp. baking powder
1 ¾ c. milk
¼ c. raisins
½ tsp. cinnamon

Place one slice bread, buttered side down in 1 1/2-quart baking dish; fill pan with rest of buttered bread. Butter both sides of top slice. Mix eggs, sugar, baking powder, milk, raisins and cinnamon; pour over bread. Press down lightly; sprinkle additional sugar on top. Bake at 325 degrees, uncovered, for 45 minutes or until inserted knife comes out clean. If soft top is desired, cover until served. Serve warm with topping of vanilla ice cream, if desired. One teaspoon vanilla or 1/4 cup cocoa may be substituted for cinnamon. Yield: 6-8 servings.

Ruth Osgood, Sec.
Lucerne Grange No. 167
West Palm Beach, Fla.

BREAD PUDDING

2 c. dry bread cubes
4 c. milk, scalded
¾ c. sugar
1 tbsp. butter
¼ tsp. salt
4 slightly beaten eggs
1 tsp. vanilla

Soak bread in milk 5 minutes; add sugar, butter and salt. Pour slowly over eggs; add vanilla and mix well. Pour into greased 1 1/2-quart baking dish. Bake in pan of hot water in 350-degree oven until firm, about 1 hour. One-half cup seeded raisins, may be added, if desired. Yield: 8 servings.

Mrs. Edward Rigler, Master's Wife
Bridgeport Grange No. 32
Pedricktown, N. J.

BREAD CUSTARD

5 eggs
½ c. sugar
1 ½ qt. milk
2 slices bread
¼ tsp. nutmeg

Beat eggs. Add sugar; beat until creamy. Add milk; put in baking dish. Break up bread into the custard; stir. Sprinkle nutmeg over the top. Bake in 425-degree oven for 30 minutes or until golden brown and watery looking. Yield: 6-8 servings.

Mrs. Richard Darnes, Master's Wife
Madison Grange No. 1981
Newark, O.

HASTY BREAD PUDDING

8 slices bread
4 eggs
1 c. sugar
4 c. milk
1 tsp. vanilla

Break bread in a greased dish. Put eggs, sugar, milk and vanilla in separate bowl; beat and pour over bread. Sprinkle a little additional sugar and cinnamon over top before baking, if desired. Bake in 350-degree oven until golden brown. Yield: 6 servings.

Mrs. Marvin R. Pulfer, Home Ec. Chm.
Pleasant Grange No. 2124
DeGraff, O.

BREAD PUDDING

2 eggs, well beaten
½ c. sugar
2 c. milk
¼ tsp. nutmeg
1 qt. cake or stale bread
¼ c. seeded raisins

Beat eggs; add sugar, milk and nutmeg. Arrange bread or cake in buttered baking dish; pour liquid over bread. Let stand until bread has been thoroughly soaked; add raisins. Bake in a 350-degree oven for 25 minutes.

Mrs. Charles L. Grab, Home Ec. Chm.
Wacohu Grange No. 415
Hagerstown, Me.

BREAD PUDDING

1 c. bread crumbs, without crusts
1 pt. milk
½ c. plus 2 tbsp. sugar
2 egg yolks
Grated rind of 1 lemon
¼ c. butter, more or less
Dash of salt
Juice of 1 lemon
2 egg whites

Cut the bread crumbs fine and soak in milk until very soft. Add 1/2 cup sugar and next four ingredients; beat all together. Turn into a buttered dish; set in a pan of hot water. Bake at 350 degrees until set like a custard. Take from oven and pour the lemon juice over the pudding. Cover with the egg whites, beaten stiff with remaining sugar. Return to the oven and brown the meringue.

Mrs. Authur M. Perkins, First Lady
Maine State Grange
Augusta, Me.

LEMON-SUET PUDDING

¾ c. bread crumbs
¾ c. flour
¾ c. suet, chopped
⅓ c. sugar
½ tsp. baking powder
¼ tsp. salt
Juice and grated rind of 1 lemon
1 egg, beaten
2 tbsp. milk

Mix all ingredients well; pour into a greased mold. Steam for 2 hours and 30 minutes. Serve warm with a hard sauce, if desired. Yield: 6 servings.

Mrs. Mae R. Selfe, Sec.
Clarenceville Grange No. 10
Clarenceville, Quebec, Canada

OLD-FASHIONED BREAD PUDDING

5 slices buttered bread
4 c. milk
1 c. raisins
5 eggs, separated
¾ c. sugar
1 ½ tsp. vanilla
1 tsp. nutmeg
½ tsp. salt

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Preheat oven to 350 degrees. Cut bread into 1/2-inch square; place cut up bread in large bowl. Stir in milk and raisins. In medium-sized bowl beat slightly 5 egg yolks and 3 egg whites; stir in sugar, vanilla, nutmeg and salt. Combine egg and bread mixtures in large bowl. Beat remaining egg whites until stiff but not dry; fold into bread mixture. Pour into greased 2-quart baking dish; set in pan of hot water. Bake 1 hour and 15 minutes or until inserted knife comes out clean. Remove from oven; cool. Yield: 6-8 servings.

Mrs. Florence E. Hems, Home Ec. Chm.
Middlefield Grange No. 63
Middlefield, Conn.

OLD-FASHIONED BREAD PUDDING

- 3 or 4 c. soft bread crumbs
- 2 c. milk, scalded
- ¼ c. butter
- ½ c. sugar
- ¼ tsp. salt
- 2 eggs, slightly beaten
- 1 tsp. cinnamon
- ½ c. raisins

Place bread crumbs in 1 1/2-quart baking dish; blend in all remaining ingredients. Place baking dish in pan of hot water 1 inch deep; bake in 350-degree oven 40 to 50 minutes until knife inserted 1 inch from edge comes out clean. Serve warm with hard sauce or cream, if desired. Yield: 6 servings.

Mrs. Athalia Workman, Home Ec. Chm.
Lawson Grange No. 826
Bovey, Minn.

VERMONT BREAD PUDDING

- ¾ c. sugar
- ¾ tsp. salt
- 1 ½ tsp. cinnamon
- 1 ½ tsp. allspice
- 3 eggs
- 2 c. milk
- ⅔ c. maple syrup
- Fresh or dried small bread pieces

Beat sugar, salt, cinnamon, allspice and eggs until smooth. Add milk and syrup and beat until blended. Pour into 4-quart dish filled with broken bread pieces. Stir until all the bread pieces are moistened by the liquid. If the liquid is not within an inch from the top of the bread, then add more milk. Bake for 1 hour and 30 minutes in a 350-degree oven. Serve with maple ice cream, if desired. Yield: 6-8 servings.
PERSONAL NOTE: Mr. and Mrs. Easter were The National Grange Young Couple of the year for 1966-67.

Mrs. Glen Easter
Grand View Grange No. 316
Vergennes, Vt.

UPSIDE-DOWN BREAD PUDDING

- 1 ½ c. brown sugar
- ¾ c. raisins
- 8 slices buttered bread
- 2 eggs
- 1 ½ c. milk
- 1 tsp. vanilla

Spread brown sugar evenly in top section of double boiler; sprinkle raisins over the sugar. Cut bread into cubes; put bread cubes on top of sugar and raisins. Combine beaten eggs, milk and vanilla; pour over bread, making sure all bread is moistened. Steam for 2 hours in covered double boiler, do not stir. Run a sharp knife around inside of pan; turn pudding upside down into large bowl. Yield: 6 servings.

Mrs. Lorraine E. Gleason, Master's Wife
Seven Tree Grange
Union, Me.

CARAMEL DUMPLINGS

- 1 ½ c. sugar
- 2 tbsp. butter
- 2 c. hot water

Put 1/2 cup sugar in heavy skillet and heat until melted and caramelized but not too brown. Add butter and 1 cup sugar. After all is dissolved, add hot water and cook slowly until mixture begins to cook down.

DOUGH:

- 2 tbsp. butter
- ½ c. sugar
- 1 tsp. vanilla
- 1 ½ c. flour
- 2 tsp. baking powder
- ½ c. milk

Mix butter and sugar thoroughly; add vanilla. Sift flour and baking powder together and mix alternately with milk. Pour caramelized mixture into a 2-quart casserole; drop dumplings into hot mixture. Bake at 350 degrees until dumplings are done. Yield: 6 servings.

Mrs. Florence Spencer, Master
Watson Grange No. 1068
Tidioute, Pa.

CARROT PUDDING

- ½ lb. carrots
- 12 raisins
- 8 almonds
- 12 pistachio nuts
- 3 peeled cardamoms
- ¼ tsp. saffron
- 2 c. milk
- 1 ½ c. sugar
- ¾ c. melted butter

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Wash carrots; scrape and grate finely. Wash and clean raisins. Blanch and chop almonds and pistachio nuts. Crush cardamoms. Crush and mix saffron in 1 tablespoon water. Bring milk to a boil; add carrots. Stir carefully and cook slowly until milk is almost absorbed. Add sugar and dry fruit; cook until mixture is nearly dry. Add butter gradually and fry mixture until rich brown. Add cardamom and saffron. Cook until milk separates.

Mrs. Robert G. Proctor, First Lady
Florida State Grange
Bradenton, Fla.

CHERRY PUDDING

¼ c. butter
2 c. sugar
2 eggs
2 c. sifted flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 cans sour pitted cherries, drained
1 c. nuts, chopped

Cream butter, sugar and eggs together. Combine flour and soda, salt and cinnamon; sift together several times. Add to the creamed mixture. Add the cherries and nuts and mix. Pour into a greased and floured 9 x 13-inch pan. Bake 1 hour in a 350-degree oven.

SAUCE:

Drained cherry juice
1 c. sugar
1 tbsp. butter
2 tbsp. cornstarch
Red food coloring

Combine cherry juice, sugar and cornstarch. Cook until thick. Stir in food coloring. Serve with pudding. Yield: 15 servings.

Veronica Walker, Home Ec. Chm.
San Luis Obispo Co. Grange
Grover City, Cal.

FUDGE BATTER PUDDING

1 c. sugar
½ c. cocoa
¾ tsp. salt
1 ⅔ c. boiling water
2 tbsp. butter or margarine
1 tsp. vanilla
1 c. sifted flour
1 tsp. baking powder
½ c. milk

Mix together 1/2 cup sugar, 5 tablespoon cocoa and 1/4 teaspoon salt with boiling water for sauce. Turn into 10 x 6 x 2-inch baking dish. Set aside. Cream butter, remaining sugar and vanilla. Sift flour, remaining cocoa, remaining salt and baking powder; add to creamed mixture alternately with milk. Drop by tablespoonfuls into sauce in baking dish. Bake at 350 degrees for 40 to 45 minutes. While warm, spoon into serving dishes and cover with sauce. Ice cream, whipped cream or plain cream make good toppings, if desired. Yield: 6 servings.

Mrs. William J. Dwyer, Master's Wife
Crystal Lake Grange No. 411
Sheffield, Vt.

COCOA PUDDING

2 qt. whole or skim milk
1 c. sugar
1 c. all-purpose flour
¼ c. cocoa
1 tsp. salt
1 tsp. vanilla
½ tsp. maple flavoring or 1 tbsp. peanut butter (opt.)

Heat 1 1/2 quarts of milk in large saucepan. Sift together all dry ingredients and mix to a paste with remaining 1 pint of milk. Combine and cook as gravy till thickened, stirring continuously to prevent burning. Remove from heat; add vanilla and maple flavoring. Cool. Serve with whipped or plain cream, warm or chilled. Yield: 10 servings.

Margaret Bethel Croghan, Home Ec. Chm.
Rockwall Grange No. 679
Elgin, Ore.

COCONUT CUSTARD

1 c. sugar
1 ½ level tbsp. cornstarch
2 tbsp. butter or margarine
3 eggs, beaten slightly
1 tsp. vanilla extract
1 3 ½-oz. can flaked coconut
1 lge. can evaporated milk

Mix sugar and cornstarch together; add butter. Cream well; add eggs and remaining ingredients and stir. Grease 9-inch Pyrex plate and dust with flour; pour into mixture. Bake at 300 to 350 degrees for 30 minutes. Yield: 6 servings.

Mrs. Lela Adkins, Chaplain
Woodlawn Grange
Greenwood, S. C.

CRACKER PUDDING

1 qt. milk
2 eggs, beaten
¾ c. sugar
1 c. saltine cracker crumbs
1 c. coconut
1 tsp. vanilla

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Heat milk in top of double boiler until hot; slowly stir in beaten eggs and sugar. Allow to heat for a few minutes, stirring occasionally. Add cracker crumbs and coconut; stir well. Mixture will thicken quickly. Remove from heat and add vanilla. Cool. Serve topped with whipped cream.

Mrs. Edward Massa, Master's Wife
Red Lion Grange No. 1781
Wrightsville, Pa.

CREAM LEMON PUDDING

4 eggs, separated
6 tbsp. sugar
Juice of 1 lemon
2 tbsp. hot water

Put egg yolks, 4 tablespoons sugar, lemon juice and water in top of double boiler; cook until thickened. Beat egg whites with remaining sugar. Fold in pudding; chill.

Mrs. Gladys Jensen, Master
Keene Grange No. 270
Belding, Mich.

DATE PUDDING

1 c. hot water
1 c. pitted dates, cut up
1 tsp. soda
½ tsp. salt
1 c. walnuts, chopped
1 c. flour
1 c. sugar
1 egg
1 tsp. lemon juice

Pour water over the dates. Mix soda and salt. Let cool. Add remaining ingredients. Bake at 350 degrees for 45 minutes. Serve with whipped cream or hard sauce. Yield: 6-8 servings.

May T. Whitten, Master
Saguache Grange No. 424
Saguache, Colo.

DATE PUDDING

4 egg yolks
1 qt. milk
2 c. sugar
½ lb. dates
½ c. cornstarch
4 egg whites, stiffly beaten
4 tbsp. butter
Graham cracker crumbs

Combine egg yolks, sugar, dates and cornstarch. Cook in double boiler until thick. Add egg whites and remaining sugar. Melt butter in 13 x 9 x 2-inch baking dish. Sprinkle with crumbs; mix and spread evenly over bottom of dish. Pour pudding in dish and sprinkle more crumbs over the top. Bake in 350-degree oven for 20 minutes. Yield: 12 servings.

Mrs. Anna Lee Woodard, Master's Wife
Austin Grange No. 1331
Montgomery, Mich.

DATE-TAPIOCA PUDDING

1 c. pearl tapioca
5 c. water
1 1-lb. pkg. dates, chopped
½ c. English walnuts, chopped
2 c. brown sugar
½ pt. whipping cream

Soak tapioca in water overnight. Add chopped dates, walnuts and brown sugar. Pour into baking dish. Bake 1 hour at 350-degrees or until half of the pearls look clear. Stir several times while baking. Let cool. Whip the cream and fold into pudding when cool.

Mrs. Jeff Ehlert, Sec.
Palmyra Grange No. 212
Palmyra, Mich.

GRAHAM CRACKER-DATE PUDDING

1 qt. milk
2 eggs
1 c. sugar
⅓ c. cornstarch
¼ tsp. salt
1 tsp. vanilla
50 graham crackers
1 c. chopped dates
1 c. chopped walnuts or pecans
1 c. whipping cream

Combine milk, eggs, sugar, cornstarch and salt in pan; cook over low heat until as thick as cream. Add vanilla. Crush 20 graham crackers and spread evenly over the bottom of a 13 x 9-inch pan. Scatter one-half the dates and one-half the nuts over the crumbs. Pour one-half the cooled pudding over all. Repeat to make a second layer. Crush the remaining 10 crackers and spread evenly over the top. Refrigerate for at least 24 hours to blend thoroughly. Serve with a topping of whipped cream, sweetened and flavored to taste. Yield: 15-18 servings.

Mrs. Allan Sheldon, Master's Wife
North Bench Grange No. 356
Bonners Ferry, Idaho

FRUIT SURPRISE

1 ¼ c. flour
1 c. white sugar
1 tsp. soda
1 tsp. salt
1 egg
1 can fruit cocktail
¾ c. brown sugar
¾ c. nuts
Butter

Combine flour, white sugar, soda, salt, egg and fruit cocktail in 9 x 13-inch pan. Combine brown sugar and nuts; spread over dough in pan. Dot with butter. Bake 30 to 35 minutes at 350 degrees. Serve with whipped cream or ice cream. Yield: 18 servings.

Betty Corning, Lecturer
Freeman Lake Grange No. 125
Newport, Wash.

GRAHAM CRACKER PUDDING

CRUST:

1 cube melted butter or margarine
½ c. brown sugar
1 tsp. cinnamon
½ lb. graham crackers, crushed

Mix ingredients and line 8 x 9-inch pan with half of mixture.

FILLING:

2 tbsp. flour
¾ c. plus 2 tbsp. sugar
3 eggs, separated
2 c. milk
1 tbsp. vanilla
Pinch of salt

Mix flour in 1/2 cup sugar; add egg yolks and milk. Cook in a double boiler until thick. Add vanilla just before removing from stove. Spread over crumbs. Make meringue by beating egg whites until stiff; adding 6 tablespoons sugar and pinch of salt. Pour over custard, putting remaining crumbs on top. Bake slowly for 30 minutes at 325 degrees. Serve with whipped cream.

Mrs. Floyd Meyer, Master's Wife
Potter Valley Grange No. 115
Potter Valley, Cal.

GRAHAM CRACKER PUDDING

1 c. sugar
6 tbsp. soft butter
2 eggs, well beaten
1 c. milk
22 graham crackers, crushed
4 tsp. baking powder
½ c. chopped nuts

Mix in order given. Pour into 8 x 8-inch pan. Bake 30 minutes at 325 to 350 degrees. Serve plain or topped with whipped cream or dessert topping mix. Yield: 8 servings.

Mrs. William L. Butler, Master's Wife
Veteran Grange No. 1108
Horseheads, N. Y.

FORGET-ME-NOT PUDDING

2 ½ c. hot water
1 c. light brown sugar
3 tbsp. Minute tapioca
Pinch of salt
½ tsp. vanilla
½ c. Grape Nuts
½ c. seedless raisins, dates or cherries, cut up
Nuts

Cook water, sugar and tapioca in double boiler until clear. Remove from stove and add remaining ingredients at once. Serve with whipped cream. Yield: 6 servings.

Mrs. Marion Masters, Master
Androscoggin Grange No. 228
Milan, N. H.

GRAPE NUT CUSTARD PUDDING

⅔ c. Grape Nuts
3 c. milk
Dash of salt
¼ c. seedless raisins
2 eggs, beaten slightly
¼ c. sugar
1 tsp. vanilla or nutmeg

Heat Grape Nuts and milk to the scalding point; cool slightly. Add eggs. Blend in sugar, salt and vanilla or nutmeg and raisins. Turn into a 2-quart baking dish and set in a pan of hot water. Bake at 325 degrees for about 40 minutes or until a knife inserted in the center comes out clean. Yield: 8 servings.

Chilla L. Wheeler, Home Ec. Chm.
Windham Grange
Windham, N. H.

GRAPE NUT PUDDING

3 ½ c. milk
1 c. Grape Nuts
4 tbsp. sugar
2 eggs, separated
½ c. seedless raisins
½ tsp. vanilla

Heat milk and pour over Grape Nuts. Let cool. Add sugar and yolks of eggs which have been

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beaten until light in color. Add remaining ingredients. Beat egg whites until stiff and stir in mixture. Pour in greased baking dish and set in a pan of water. Bake at 1 hour at 300 to 325 degrees. Yield: 6 servings.

Mrs. Hannah E. Williams, Home Ec. Chm.
Wapping Grange No. 30
Manchester, Conn.

GRAPE NUT PUDDING

1 egg
1 pt. milk
½ c. sugar
½ c. Grape Nuts
⅛ tsp. salt
1 tsp. vanilla
⅓ c. raisins

Beat egg. Mix in remaining ingredients. Put in a greased baking dish. Bake at 300 to 325 degrees for 1 hour. Stir occasionally while baking. Serve with whipped cream. Yield: 4 servings.

Rosamond C. Coolidge, Master
Petersham Grange No. 95
Petersham, Mass.

GRAPE NUT PUDDING

1 c. Grape Nuts
3 c. milk
¾ c. sugar
¼ tsp. nutmeg
1 tsp. vanilla
2 eggs
Salt to taste

Beat eggs; add remaining ingredients. Pour into a buttered 1-quart baking dish. Let stand 15 minutes. Set into pan of hot water. Bake at 350 degrees for 40 to 50 minutes or until silver knife inserted comes out clean. Yield: 6 servings.

Mrs. Laura Green, Past Master
Johnson Grange No. 349
Johnson, Vt.

GRAPE NUT PUDDING

3 c. milk
½ c. sugar
Piece of butter
2 eggs, beaten light
½ c. Grape Nuts
1 tsp. vanilla

Scald milk in double boiler; remove from heat. Add remaining ingredients. Place in a shallow dish. Bake 40 minutes at 350 degrees. Yield: 6 servings.

Mrs. Mabel Freeman, Home Ec. Chm.
Lincoln Grange No. 159
Keene, N. H.

HEALTH PUDDING WITH CARAMEL SAUCE

2 c. graham crackers
1 c. brown sugar
1 c. raisins
2 tsp. baking powder
2 eggs
½ c. milk

Mix all ingredients together and steam in buttered pan about 2 hours. Serve with Caramel Sauce.

CARAMEL SAUCE:

3 tbsp. butter
2 tbsp. flour
1 c. brown sugar
1 ½ c. boiling water
½ c. cream
2 tsp. vanilla

Combine butter, flour, brown sugar and boiling water. Cook until thick. Add cream and vanilla.

Irene Dalzell, Master
Willows Grange No. 672
Ione, Ore.

HONEYCOMB PUDDING

½ c. flour
½ c. sugar
½ c. molasses
½ c. butter
½ c. top milk
1 ½ tsp. cinnamon
½ tsp. allspice
¼ tsp. salt
4 eggs
1 tsp. soda, dissolved in 3 tbsp. hot water

Mix flour and sugar thoroughly; add molasses. Melt butter in milk; add to flour mixture. Add spices, salt and eggs beaten together; add soda. Bake in greased pan in 350-degree oven 30 minutes. Serve with spice and raisin sauce, orange, lemon or whipped cream. Yield: 8 servings.

John W. Nelson, Master
Kootenai Co. Pomona Grange No. 7
Rathdrum, Idaho

HATTIE'S PINEAPPLE DESSERT

1 lge. can crushed pineapple
½ c. sugar
5 tbsp. cornstarch
¼ tsp. salt
3 egg whites, beaten stiff

Drain juice from pineapple; add water to make 1 pint. Heat in double boiler; add sugar and cornstarch, wet in a little water. Cook until thick; add salt, pineapple and egg whites. Mix and put in mold or bowl; cool.

CUSTARD SAUCE:

1 c. milk
1 c. medium cream
3 tsp. cornstarch
3 egg yolks
¾ c. sugar
½ tsp. vanilla

Heat milk and cream in double boiler. Wet cornstarch in a little milk; add egg yolks and sugar, beaten together. Cook until mixture coats a spoon; remove from heat. Add vanilla; cook. Serve over pudding. Yield: 10 servings.

Mrs. M. E. Hartley, Treas.
Pioneer Grange No. 737
Falls Church, Va.

INDIAN MEAL PUDDING

1 qt. milk or 2 c. evaporated milk
¼ c. cornmeal
2 c. cold water
½ c. molasses
¼ c. sugar
1 tsp. salt
1 tbsp. butter or margarine
1 tsp. cinnamon
1 tsp. nutmeg

Scald milk in a double boiler; add cornmeal slowly, while stirring. Cook 20 minutes; add remaining ingredients. Turn into a greased 1 1/2-quart casserole. Bake, uncovered, in a 275-degree oven for 3 hours, stirring once during baking. Serve warm or cold with vanilla ice cream or whipped cream, while hot. Yield: 6 servings.

Mrs. Hilda P. Rogers, Master
New Bedford Grange No. 362
New Bedford, Mass.

INDIAN PUDDING

2 tbsp. cornmeal
2 tbsp. tapioca
½ c. (scant) sugar
½ c. (scant) molasses
Butter, size of an egg
4 c. milk
1 egg
½ tsp. cinnamon
½ tsp. ginger
¼ tsp. nutmeg
Salt to taste

Boil first five ingredients with 1 cup milk for 2 minutes. Mix remaining ingredients; add to cornmeal mixture. Pour into shallow baking dish. Bake at 300 degrees for 2 hours or until done. May serve warm with vanilla ice cream, cream or plain. Yield: 6 large servings.

Mrs. Joan Hadlock, Chaplain
Potomac Grange No. 1
Arlington, Va.

INDIAN PUDDING

4 c. milk
½ c. molasses
¼ c. sugar
⅓ c. yellow cornmeal
¾ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
2 tbsp. butter

Heat 3 cups milk in top of double boiler; add molasses, sugar, cornmeal, salt, spices and butter. Cook over hot water, stirring occasionally, about 20 minutes or until mixture thickens. Pour in 1 1/2-quart casserole and add remaining cold milk, without stirring. Bake in 300-degree oven 2 hours and 30 minutes. Serve warm with plain cream or with small balls of ice cream. Yield: 6 servings.

Beatrice L. Emanuelson, Master
Cromwell Grange No. 67
Middletown, Conn.

MAPLE WALNUT CREAM PUDDING

2 c. milk
1 c. maple syrup
2 tbsp. cornstarch
¼ tsp. salt
2 eggs, slightly beaten
½ c. chopped walnuts
1 c. heavy cream, whipped

Scald 1 3/4 cups milk with maple syrup in top of double boiler. Combine remaining milk with cornstarch and salt; add gradually, stirring constantly, to hot mixture. Cook 25 minutes, then add eggs. Cook 5 minutes longer. Pour into serving dish and sprinkle with chopped nuts while hot. When cold, cover with whipped cream and serve. Yield: 6-8 servings.

Vanessa S. Tilden
Turnbull Grange
Edgewater, Fla.

JAVA TAPIOCA PARFAIT

1 egg, separated
⅓ c. sugar
2 tsp. instant coffee
2 c. milk
3 tbsp. tapioca
⅛ tsp. salt
½ tsp. vanilla
½ c. heavy cream, whipped

Combine first six ingredients; cook and stir over medium heat until mixture boils. Remove from heat; stir in vanilla. Pour slowly over egg white and mix well. Cover and chill. Alternate layers of tapioca and whipped cream. Yield: 4 servings.

Mrs. Arnold Story, Home Ec. Chm.
Mattahessett Grange No. 42
Durham, Conn.

MOCK INDIAN PUDDING

2 eggs, beaten
¾ c. sugar
½ tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt
1 tsp. vanilla
1 tbsp. butter, melted
2 c. cornflakes
2 c. milk

Into 1 1/2-quart casserole, add eggs, sugar, cinnamon, nutmeg, salt, vanilla and melted butter; mix well. Stir in cornflakes and milk until well mixed. Bake 1 hour at 350 degrees. Yield: 4-6 servings.

Beverly M. Soule, Home Ec. Chm.
Harraseeket Grange No. 9
Freeport, Me.

MOCK INDIAN PUDDING

2 eggs
1 qt. milk
4 c. cornflakes
Pinch of salt
½ c. sugar
½ c. molasses
⅔ tsp. ginger

Mix all ingredients together. Bake, uncovered, in 400-degree oven for 1 hour. Serve with ice cream. Yield: 6 servings.

Mrs. Robert A. Dowling, Master
Granville Grange No. 388
Granville, Mass.

ORANGE PUDDING

Juice and grated rind of 1 orange
1 c. sugar
1 pt. boiling water
½ c. butter
1 egg
½ c. milk
1 ½ c. flour
1 ½ tsp. baking powder

Prepare sauce by combining orange juice and rind, 1/2 cup sugar, boiling water and 1/4 cup butter. Cream remaining sugar, butter and egg. Add milk, flour and baking powder; stir until well mixed. Drop by teaspoonfuls into sauce; bake in 350-degree oven 30 minutes. Serve warm. Yield: 4-5 servings.

Minnie June, Master
Asbury Grange No. 1408
Catskill, N. Y.

ORANGE PUDDING

1 lge. orange
2 c. sugar
2 c. milk
2 tsp. cornstarch
2 tbsp. flour
⅛ tsp. salt
2 eggs, separated
2 tbsp. water
1 tsp. vanilla

Cut up orange in large casserole. Sprinkle with 3/4 cup sugar; stir occasionally until juice and sugar is blended. Scald milk in top of double boiler. Mix 1 cup sugar, cornstarch, flour and salt. Add egg yolks; mix. Add water; beat. Stir into scalded milk; cook until thick. Add vanilla; cool slightly. Pour over orange in casserole. Beat egg whites until stiff peaks form; add sugar and beat. Put egg whites on top of pudding mixture in casserole; brown in 375-degree oven 20 to 25 minutes. Yield: 6 servings.

Mrs. Harold Starkey, Home Ec. Chm.
North Elyria Grange No. 2304
Elyria, O.

PEACH CUSTARD CAKE

1 ½ c. flour
½ tsp. salt
½ c. soft butter
1 1-lb. 14-oz. can sliced peaches
½ c. peach syrup
½ c. sugar
½ tsp. cinnamon
1 egg, well beaten
1 c. evaporated milk

Put into 1 1/2-quart bowl flour, salt and butter. Mix with a pastry blender until mixture looks like coarse meal. With back of spoon, press mixture firmly on bottom and halfway up sides of buttered 8-inch square pan. Drain sliced peaches; arrange on crust in pan. Mix sugar and cinnamon; sprinkle over peaches. Bake in 375-degree oven 20 minutes. Pour peach syrup and milk over egg. Pour

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mixture over baked crust; bake 30 minutes more or until custard is firm in center. Serve warm or cold. Yield: 9 servings.

Mrs. Joseph Kozalka, Home Ec. Chm.
Berlin Grange No. 24
Berlin, Conn.

BAKED PERSIMMON PUDDING

1 ¼ c. flour
¼ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
1 c. chopped dates or raisins
½ c. chopped black walnuts, pecans or English walnuts
1 c. persimmon pulp
1 ½ tsp. soda
¾ c. sugar
1 egg
½ c. milk
1 tsp. vanilla
1 tbsp. butter or margarine, melted

Sift flour; add salt, cinnamon, nutmeg, dates and nuts. In a separate bowl, combine persimmon pulp, soda and sugar. Mix together egg, milk, vanilla and butter. Combine ingredients and mix together. Pour into greased casserole; place in a pan of warm water. Bake at 350 degrees for 1 hour and 15 minutes.

Mrs. Harry D. Ritchey, First Lady
Arkansas State Grange
Salus, Ark.

PERSIMMON PUDDING

1 ½ c. sifted flour
1 ½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
1 c. raisins
½ c. chopped nuts
2 eggs, well beaten
1 ¼ c. sugar
1 ½ c. sieved persimmon pulp
¼ c. melted butter or margarine
¾ c. milk

Mix and sift together flour, baking powder, salt and cinnamon. Stir in raisins and nuts. Beat eggs until light. Beat in sugar. Add persimmon pulp and melted butter; add flour and then milk. Beat until smooth. Pour into a well-greased baking dish; set in a shallow pan of hot water. Bake at 325 degrees for 1 hour and 30 minutes. Pour into a greased mold and steam for 2 hours and 30 minutes. Serve hot with hard sauce or cold with whipped cream. Yield: 8 servings.

Hazel Wilson, Home Ec. Chm.
Valley Oaks Grange No. 368
Galt, Cal.

PUMPKIN PUDDING

1 ½ c. cooked pumpkin
¼ c. white corn syrup
2 eggs
½ c. evaporated milk
2 tbsp. butter
½ c. hot milk
½ c. brown sugar, firmly packed
1 ½ tsp. cinnamon
¼ tsp. ginger
¼ tsp. nutmeg
⅛ tsp. cloves
½ tsp. salt

Combine pumpkin, corn syrup, eggs and evaporated milk. Stir butter into hot milk. Combine brown sugar, spices and salt; mix until well blended. Combine all mixtures. Pour into loaf pan or custard cups. Bake at 350 degrees 35 to 40 minutes or until knife inserted comes out clean. Yield: 6-8 servings.

Sarah A. Haviland, Past Master
Olney Grange No. 7
Brookeville, Md.

RAISIN PUDDING

3 c. hot water
1 ½ c. brown sugar
1 tbsp. butter
½ c. sweet milk
1 tbsp. butter
1 c. flour
2 tsp. baking powder
½ tsp. salt

Combine hot water, 1 cup brown sugar and butter; bring to a boil in long cake pan. Combine remaining ingredients and drop by spoonfuls into syrup. Bake at 350 degrees for 20 minutes. Yield: 6 servings.

Mrs. Flora Griffith, Home Ec. Chm.
Trough Creek Valley Grange
Broad Top, Pa.

RASPBERRY PUREE

¼ c. Minute tapioca
3 c. water
½ c. currant juice
2 c. raspberries
Sugar to taste

Boil tapioca in water and currant juice until transparent; add raspberries and sugar to taste. Serve in sherbet glasses. Yield: 8 servings.

Mrs. Elmer Nordahl, Home Ec. Chm.
Union Grange No. 152
Nicholson, Pa.

BAKED RICE PUDDING

¼ c. rice
4 c. milk
½ tsp. salt
½ c. sugar
¼ tsp. nutmeg
Raisins to taste
1 beaten egg

Put rice, milk, salt and sugar into greased baking dish. Bake at 300 degrees 1 hour, stirring several times. Add nutmeg, raisins and beaten egg; stir well. Continue baking 2 hours to 2 hours and 30 minutes. Yield: 6 servings.

Mrs. G. Wallace Caulk, First Lady
Delaware State Grange
Woodside, Del.

RICE DESSERT

1 c. rice, washed
½ tsp. salt
½ c. sugar
1 tsp. vanilla
1 tsp. almond extract
1 box lemon instant pudding
1 qt. milk
1 c. crushed pineapple
1 c. heavy cream, whipped
12 maraschino cherries

Cook rice in double boiler for 1 hour over low heat. Remove from heat and cool. When cool, add salt, sugar, vanilla and almond extract. Whip instant pudding with milk and fold into rice mixture; add crushed pineapple. Fold whipped cream into rice. Pour into glass bowl and garnish with cherries. Refrigerate for several hours or overnight. Serve in sherbet dishes. Yield: 12 servings.

Mrs. Judson Bigger, Master's Wife
Pinola Grange No. 2204
La Porte, Ind.

RICE PUDDING DELUXE

1 c. rice
1 c. boiling water
5 c. milk
2 eggs, beaten
½ c. sugar
½ tsp. ground cinnamon
2 tbsp. butter
⅓ c. slivered blanched almonds
⅓ c. raisins
1 tsp. salt

Combine rice and boiling water in a deep saucepan; bring to a boil. Reduce heat and simmer for 15 minutes. Add milk and simmer for 45 minutes. Add to eggs; stir in remaining ingredients. Pour into casserole. Set in pan of hot water. Bake at 400 degrees for 45 minutes. Serve warm or cold. Yield: 6 servings.

Mrs. Mary Ann Dumond, Master's Wife
Plymouth Grange No. 72
Terryville, Conn.

SPRINGTIME DESSERT

¼ c. Minute tapioca
1 ¼ c. sugar
½ tsp. salt
1 ½ c. cut rhubarb
2 c. water
1 c. crushed pineapple, drained

Combine tapioca, sugar, salt and rhubarb; add water. Cook over medium heat until mixture comes to a full boil, stirring constantly. Cool, stirring occasionally; add pineapple. Chill. Yield: 6 servings.

Mrs. Leo C. Babo, Home Ec. Chm.
Belle Valley Grange No. 1294
Erie, Pa.

CARROT PUDDING

2 c. carrots, grated
1 c. potatoes, grated
1 c. suet or ½ c. lard or shortening
2 c. raisin
1 c. walnuts
2 c. sugar
2 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. cloves
½ tsp. allspice
1 tsp. soda

Combine carrots, potatoes and ground suet or shortening; add sugar, flour and spices. Mix well. Add raisins and nuts. Then stir in soda dissolved in small amount of warm water. Steam for 3 hours. Yield: 8 servings.

Lois Asher, Home Ec. Chm.
Burley Grange No. 308
Burley, Idaho

CARROT PUDDING

1 c. ground raw carrots
1 c. ground raw potatoes
1 c. sugar
Chopped nuts and candied fruit
1 ½ c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ tsp. salt
Pinch of baking powder
1 c. raisins

Combine all ingredients. Steam for 4 hours.

Altie H. Smith, Master
New Durham Grange No. 262
New Durham, N. H.

ANY DAY PLUM PUDDING

2 c. flour
1 c. sugar
1 tsp. soda
½ tsp. salt
1 c. raw chopped apple
1 c. raw chopped potato
1 c. raw chopped carrot
1 c. raw chopped suet
1 c. chopped seeded raisins

Sift flour, sugar, soda and salt together; add chopped ingredients and mix together. Fill mold or cans two-thirds full; steam 3 hours. Serve warm with hard sauce or Cream Vanilla Sauce.

CREAM VANILLA SAUCE:

⅔ c. sugar
1 ½ tbsp. flour
¼ tsp. salt
⅔ c. white corn syrup
1 ½ tsp. vanilla
¾ c. thin cream

Combine sugar, flour and salt in top of double boiler; add a small amount of the syrup and blend until smooth. Add remaining syrup and cook over direct heat, stirring constantly, until sauce boils and clears. Place over boiling water; cover. Cook 15 minutes, stirring occasionally. Remove from heat and stir in vanilla and cream.

Valona H. McKinley, Home Ec. Chm.
Freedom Grange No. 348
Kezar Falls, Me.

DOUBLE BOILER BREAD PUDDING

1 c. brown sugar
3 slices buttered bread, cubed
2 eggs
2 c. milk
⅛ tsp. salt
1 tsp. vanilla

Turn brown sugar into double boiler. Place bread cubes on top of brown sugar. Beat eggs; add milk, salt and vanilla. Pour over cubed bread mixture. Place over hot water and steam 1 hour. Do not stir while cooking. There is a caramel sauce in the bottom of the double boiler when pudding is cooked. Yield: 4 servings.

Esther E. Watson, Overseer
Indian River Grange No. 72
Canaan, N. H.

DOWN EAST PUDDING

½ c. light molasses
1 c. raisins, chopped
½ c. cold water
1 ½ c. sifted flour
1 tsp. soda
½ tsp. salt
2 tbsp. shortening, melted

Combine molasses, water and raisins. Stir in flour, salt and soda which have been sifted together. Stir in shortening. Mix well. Pour into well greased pudding mold or large can. Steam for 1 hour and 45 minutes. May be baked for 40 to 45 minutes in 350-degree oven. Serve hot with hot satin sauce or any desired sauce.

Elsie Bramley, Master
Masonville Grange No. 1482
Masonville, N. Y.

CHRISTMAS STEAMED BREAD PUDDING

1 c. hot water
2 c. bread crumbs
½ c. chopped suet
1 c. molasses
1 c. currants
1 c. sifted flour
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
1 tsp. ginger
½ tsp. nutmeg
1 egg

Pour hot water over the first four ingredients. Sift all dry ingredients three times and add to first mixture. Add egg and mix well. Pour into a prepared 1 1/2-quart mold; cover and steam for 2 hours and 30 minutes. Serve with whipped cream or a hard sauce. Yield: 10 servings.

Eugenia V. Smith, Master's Wife
Contoocook Grange No. 216
Contoocook, N. H.

ENGLISH PLUM PUDDING

1 c. suet, chopped
1 c. raisins, floured
1 c. molasses
1 c. currants, floured
1 c. milk
Flour
1 tsp. baking powder
¼ tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg
½ c. sugar
½ tsp. salt
1 egg

Combine first five ingredients; stir in enough flour to thicken. Stir in remaining dry ingredients and egg. Mixture should be stiff. Place in cloth bag and steam for 3 hours. Remove from bag and dry out in oven for a few minutes. Yield: 12-14 servings.

Beatrice Tomlinson, Home Ec. Chm.
Good Will Grange No. 127
Glastonbury, Conn.

GLAZED DATE-ORANGE PUDDING

½ c. brown sugar, firmly packed
1 tbsp. cornstarch
¾ c. water
1 ½ c. dates, cut up
½ c. orange sections
1 ½ c. sifted flour
1 tsp. salt
2 ¼ tsp. soda
½ tsp. cinnamon
¼ tsp. ground cloves
1 ½ c. packaged dry bread crumbs
1 ½ c. orange marmalade
½ c. vegetable oil
1 c. milk

Butter and sugar 2-quart mold. Blend brown sugar and cornstarch; add water. Cook over medium heat, stirring constantly, until clear and thick. Add 1/2 cup dates; pour into prepared mold; place orange sections on top. Combine flour, salt, soda, spices, bread crumbs, marmalade, oil, milk and remaining dates; stir until well blended. Pour carefully into mold; cover. Steam 2 hours on rack in large kettle half filled with boiling water. Let pudding stand in mold 5 minutes; unmold onto serving plate. Serve warm with whipped cream, if desired. Yield: 8 servings.

Mrs. Wanda J. Young, Master
Friendship Pomona Grange
Tewksbury, Mass.

GRANDMA'S SUET PUDDING

1 c. chopped suet or ½ c. shortening
1 c. molasses
4 c. flour
1 tsp. soda
1 tsp. salt
¼ tsp. cloves
½ tsp. cinnamon
1 c. sour milk
½ c. raisins

Mix suet or shortening and molasses. Sift dry ingredients together. Add alternately with milk to shortening-molasses mixture. Add raisins. Pour into greased mold or pan and cover tightly. Steam 3 hours.

SPICE SAUCE:

1 c. sugar
3 tbsp. flour
½ tsp. nutmeg
½ tsp. cloves
1 tsp. cinnamon
1 c. hot water
2 tbsp. butter

Mix sugar, flour and spices in saucepan. Add hot water. Cook until thick, about 1 or 2 minutes. Add butter. Serve sauce hot over pudding.

Mrs. Gertrude Smith, Home Ec. Chm.
Orwell Grange
Rome, Pa.

ENGLISH PLUM PUDDING

¾ c. sifted flour
1 tsp. salt
¾ tsp. soda
1 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. mace
½ lb. raisins, chopped
½ lb. currants
¼ lb. citron
⅛ lb. orange peel, chopped
⅛ lb. nuts, chopped
½ c. bread crumbs
¾ c. hot milk
½ lb. brown sugar
5 eggs, separated
½ lb. suet, chopped
¼ c. fruit juice
½ glass apricot jam

Sift flour, salt, soda and spices together. Stir in fruit and nuts. Soften crumbs in milk for 10 minutes. Beat sugar in egg yolks; add suet and crumbs. Stir into flour and fruit mixture. Add juice and jam. Fold in stiffly beaten egg whites. Pour into greased mold; cover tightly and steam for 3 hours and 30 minutes. Serve with sauce.

SAUCE:

4 c. water
⅛ lb. butter
2 tbsp. flour
1 ½ c. sugar
½ tsp. salt
1 tsp. vanilla

Combine all ingredients; cook until thick. Yield: 12 servings.

Mrs. W. L. Kinghorn, Sec.
Lewiston Grange No. 414
Lewiston, Neb.

SUET PUDDING

1 c. ground suet
1 c. bread crumbs
1 c. sugar
1 c. milk
1 c. flour
1 c. raisins
1 tsp. soda
½ tsp. baking powder
½ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. allspice

Mix suet, bread crumbs and sugar together. Add soda, baking powder and salt. Mix in spices. Add milk and stir well. Steam for 1 hour and 30 minutes. Serve with favorite dressing or hard sauce. Yield: 10 servings.

Mrs. Florence Burns, Master
Genese Grange No. 958
Scottsville, N. Y.

OLD ENGLISH PLUM PUDDING

1 egg
1 c. sugar
1 c. flour
1 c. bread crumbs
1 c. ground suet
1 c. raisins, chopped up
1 c. currants
½ c. molasses
½ tsp. cloves
½ tsp. cinnamon
½ tsp. baking soda
½ tsp. baking powder
½ tsp. nutmeg
¼ tsp. pepper
Salt to taste
Grated apple to taste
Milk

Combine ingredients in order given with just enough milk to make a stiff batter. Mix well. Place in can; cover. Steam for 3 hours in kettle of water on top of stove. Serve hot with whipped cream or a hard sauce. Yield: 12 servings.

Pauline A. Ashby, Master
South Amherst Grange No. 371
Amherst, Mass.

OLD-FASHIONED STEAMED CHOCOLATE PUDDING

3 tbsp. shortening
⅔ c. white sugar
1 egg, well beaten
2 ¼ c. sifted flour
3 tsp. baking powder
¼ tsp. salt
1 c. milk
2 ½ squares unsweetened chocolate, melted
1 tsp. vanilla

Work shortening with spoon until creamy and fluffy. Add sugar; work with spoon until light. Stir in egg. Beat well. Sift together flour, baking powder and salt. Add to shortening mixture alternately with the milk. Add melted chocolate and vanilla. Pour into 2-quart greased pudding mold. Cover. Place mold in large kettle on trivet or wire rack. Pour in boiling water to cover half of mold. Steam for 1 hour and 15 minutes. Add more boiling water if necessary to keep same level. Three-fourths cup raisins or walnuts may be added if desired. Serve with hard sauce or ice cream. Yield: 8-10 servings.

Mrs. Daisie L. Mardin, Master
Campton Grange No. 93
Plymouth, N. H.

MOTHER'S SUET PUDDING

1 c. chopped suet
1 c. dark molasses
1 c. whole milk
1 tsp. soda
1 tsp. salt
2 c. flour
1 tsp. ground cloves
1 c. seedless raisins

Mix all ingredients together in top of double boiler. Steam 3 hours on top of stove. Serve with Hard Sauce or Foamy Sauce.

HARD SAUCE:

1 c. sugar
1 c. butter or margarine
1 tsp. vanilla

Mix all ingredients together; store in refrigerator until ready to use.

FOAMY SAUCE:

3 egg whites
1 c. sugar
3 egg yolks
1 c. whipping cream
1 tsp. vanilla
½ tsp. salt

Whip egg whites and sugar until foamy. Beat in an egg yolk at a time. Add to cream with vanilla and salt.

Mrs. Lois Hunt, Sec.
Highlands Grange No. 196
Sebring, Fla.

PLUM PUDDING

3 c. flour
1 ½ tsp. baking powder
1 tsp. salt
1 c. molasses
1 c. sweet milk
1 c. suet, chopped fine
1 ½ c. raisins, chopped

Sift flour, baking powder and salt; stir in remaining ingredients. Fill a greased pan one-half full. Steam 3 hours.

Mrs. Edna I. Everingham, Master
LaFayette Grange No. 1330
La Fayette, N. Y.

PRESIDENT'S PLUM PUDDING

¼ to ½ lb. suet
¾ c. brown sugar
2 eggs, separated
¼ c. molasses
¼ c. grape juice
1 lemon, grated
1 c. flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 c. raisins
1 c. currants
½ c. chopped citron
½ c. candied cherries
½ c. crushed pineapple

(Continued on next page)

Warm the suet slightly and cream with the brown sugar. Add the beaten egg yolks, molasses, grape juice and lemon juice. Sift flour, salt, baking powder and spices; beat into suet mixture. Add raisins, currants, citron, cherries, pineapple and grated lemon rind. Add the beaten egg whites. Steam 1 hour and 30 minutes in double boiler or pudding pan that has been greased. Serve hot with vanilla sauce. Yield: 8-10 servings.

Mrs. Ada Milburn, Master
Clear Creek Grange No. 233
De Sota, Kan.

ORANGE FLOATING ISLAND

½ c. sugar
2 tbsp. flour
½ tsp. salt
4 eggs
1 c. evaporated milk
1 c. orange juice
1 tsp. grated orange rind
1 orange, sectioned

Combine 1/4 cup sugar, flour and 1/4 teaspoon salt in saucepan. Combine 2 whole eggs and 2 egg yolks; beat slightly with fork. Add to dry ingredients; add milk and mix until well blended. Stir in orange juice and rind. Cook over low heat, stirring constantly, until mixture thickens; cool. Pour into serving dish; chill. Add remaining salt to egg whites; beat until foamy. Gradually add remaining sugar; beat until stiff. Drop meringue by spoonfuls into shallow baking pan with bottom just covered with hot water. Bake in 350-degree oven about 10 minutes. Serve on chilled pudding; garnish each meringue with orange sections. Yield: 5-6 servings.

Photograph for this recipe on page 249.

STEAMED FIG PUDDING

3 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cream of tartar
2 tsp. cloves
1 tsp. salt
1 egg
1 ½ c. milk
1 c. molasses
1 6-oz. pkg. chopped figs
1 c. chopped suet
1 c. chopped raisins
½ c. nuts (opt.)

Sift flour, baking powder, soda, cream of tartar, cloves and salt. Mix egg, milk and molasses; add sifted flour, figs, suet, raisins and nuts. Stir well. Place in 2-quart pudding mold. Steam for 3 hours. Let stand in mold until cool; then turn out on cake rack. To serve heat and serve with sauce.

SAUCE:

1 c. sugar
1 tbsp. flour
1 c. water
1 tbsp. butter
1 tbsp. sherry

Combine sugar and flour; stir in water. Cook until thick. Stir in butter and sherry.

Carolyn P. Treichel, Master
Westfield Grange No. 50
East Berlin, Conn.

STEAMED APPLE PUDDING

½ c. sugar
¼ c. shortening
1 egg
1 c. milk
2 c. flour
3 tsp. baking powder
½ tsp. salt
1 pt. chopped apples

Cream sugar and shortening; add egg, milk and sifted dry ingredients. Mix well. Stir in apples. Steam 3 hours. Serve with favorite sauce. Yield: 6 servings.

Mrs. Bernice Gould, Home Ec. Chm.
Goodwins Mills Grange
Biddeford, Me.

STEAMED BREAD PUDDING

1 c. brown sugar, packed
4 slices buttered bread, cut in squares
2 eggs
1 c. milk
1 tsp. vanilla

Put brown sugar in double boiler; place bread on top of sugar. Beat eggs and milk together with vanilla. Pour over bread and sugar. Cover and steam for 2 hours. Yield: 6 servings.

Mildred R. Bishop, Master
Minerva Grange No. 383
Bangor, Me.

SUET PUDDING

1 c. suet
1 c. raisins
3 c. flour
1 c. molasses
1 tsp. soda
¼ tsp. salt

Grind suet. Mix with remaining ingredients. Pour mixture into a greased coffee tin. Steam for 3 hours. Serve with lemon or sour sauce and whipped cream. Yield: 6-8 servings.

Viola G. Conti, Master
Northfield Grange No. 295
Northfield, Vt.

SUET PUDDING

1 c. chopped suet
1 c. milk
1 c. molasses
2 c. flour
⅔ tsp. soda
1 tsp. salt
⅓ tsp. cloves
⅓ tsp. mace
⅓ tsp. allspice
⅓ tsp. cinnamon
1 c. raisins, mixed with 2 tsp. flour

Mix all ingredients in order given. Steam 2 hours and 30 minutes.

SAUCE:

Boiling water
1 (heaping) c. brown sugar
1 ½ tbsp. cornstarch

Pour boiling water over brown sugar and cornstarch. Cook until the desired thickness.

Mrs. William Stedge, Master's Wife
Horseheads Grange No. 1118
Erin, N. Y.

TOP-OF-STOVE BREAD PUDDING

1 c. brown sugar
4 slices buttered bread
3 beaten eggs
¼ tsp. vanilla
¼ tsp. salt
2 c. milk
½ c. raisins
½ c. coconut

Place brown sugar in top of double boiler; cut bread slices crosswise and lengthwise three times and place on top of sugar. Mix eggs, vanilla, salt and milk and pour over sugar and bread. Press raisins and coconut lightly into mixture. Cover and place over boiling water. Steam for 1 to 1 1/2 hours. When done inserted knife should come out clean. Turn upside down into glass pie pan or shallow serving dish. Yield: 6 servings.

Louise S. Chapman, Master
Norwich Grange No. 172
Norwich, Conn.

SUET PUDDING AND SAUCE

3 c. flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. cloves
1 c. ground suet
1 c. sour milk
1 c. molasses
1 c. raisins or candied fruits

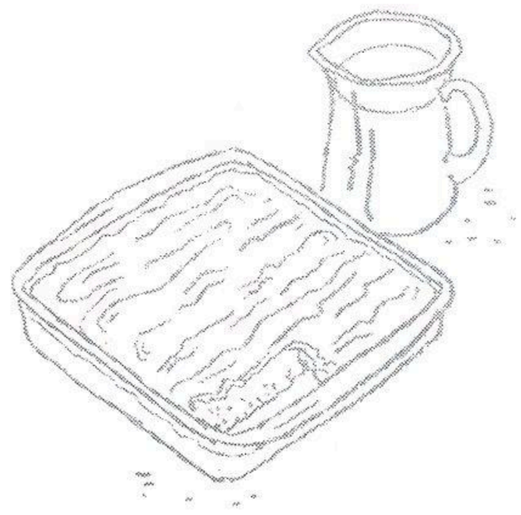
Sift dry ingredients; mix in remaining ingredients. Fill greased cans about half full and steam 3 hours.

SAUCE:

1 c. sugar
¼ c. butter
¼ c. water
½ tsp. nutmeg
2 eggs

Mix first 4 ingredients; let come to a boil. Add a little of the hot mixture to the beaten eggs. Then mix all together and cook until thick. Stir while cooking. Serve hot on hot pudding.

Mrs. R. W. Harris, Home Ec. Chm.
Sonora Grange No. 2176
Grinnell, Ia.



SWEET POTATO PUDDING

3 med. white sweet potatoes, grated
1 c. white sugar
½ c. brown sugar
3 eggs
1 ½ c. milk
½ c. cream
1 tsp. vanilla
Pinch of salt
¼ lb. butter

Combine sweet potatoes and sugars. Beat eggs in milk and cream and add vanilla, salt and melted butter. Mix well and put in buttered 9 x 12-inch baking dish. Sprinkle top with a little brown sugar and cinnamon. Bake at 350 degrees for 1 hour or until brown and set. Yield: 8 servings.

Malcolm Hawkes, Lecturer
Bellefonte Grange No. 15
Wilson, Va.

WOODFORD PUDDING

1 c. sugar
½ c. milk
½ c. butter
½ tsp. soda
3 eggs
½ c. flour
1 c. plum preserves

(Continued on next page)

Mix all ingredients together in order given; put in shallow pan. Bake at 350 degrees until set. Serve with light cream. Yield: 16-20 servings.

Mrs. Nell Yearick, Home Ec. Chm.
Kenneth Grange No. 19
Chadds Ford, Pa.

BERRY COBBLER

1 c. sugar
1 c. flour
2 tsp. baking powder
¼ tsp. salt
½ c. milk
1 tsp. vanilla
1 tbsp. melted butter
1 c. peaches, berries or cherries
¾ c. boiling water

Sift 1/2 cup sugar, flour, baking powder and salt. Stir in milk, vanilla and butter. Spread batter in buttered 10 x 6 x 2-inch pan. Scatter the fruit over the batter and sprinkle with the 1/2 cup sugar. Pour the boiling water over all. Bake at 375 degrees for 25 to 30 minutes. Serve with cream or ice cream. Yield: 6 servings.

Mrs. Trego Zimmerman, Home Ec. Chm.
Glade Valley Grange No. 417
Walkersville, Md.

BLUEBERRY PUDDING

1 pt. blueberries
¼ c. sugar
2 tbsp. butter
1 egg
½ c. milk
1 c. flour
1 level tsp. baking powder
¼ tsp. salt

Put blueberries in buttered baking dish. Blend sugar and butter; add egg slightly beaten with milk. Sift together flour, baking powder and salt; add to sugar mixture. Pour mixture over blueberries. Bake in 350-degree oven 30 minutes. Turn out on plate; serve hot with hard sauce, if desired. Yield: 8 servings.

Mrs. Mildred Moore, Master
Ridgefield Grange No. 165
Ridgefield, Conn.

CHERRY PUDDING

2 c. sugar
1 c. milk
3 tbsp. butter
2 tsp. baking powder
½ tsp. lemon flavoring
½ tsp. vanilla flavoring
2 c. flour
1 c. water
2 c. fresh pitted cherries

Combine 1 cup sugar, milk, butter, baking powder, lemon, vanilla and flour. Pour into greased and floured 9 x 13-inch pan. Combine 1 cup sugar, water and cherries. Place over batter. Bake at 350 degrees for 30 minutes or until top is light brown. Fruit will bake to bottom of pan during baking. Yield: 10 servings.

Mrs. Jerry Damman, Home Ec. Chm.
Wittemberg Grange No. 2079
Newton, Ia.

BAKED CHOCOLATE PUDDING

1 c. flour
1 ¼ c. white sugar
¼ tsp. salt
6 ½ tbsp. cocoa
2 tsp. baking powder
½ c. milk
2 tsp. melted butter
½ c. chopped nuts
1 tsp. vanilla
½ c. brown sugar
1 c. water

Sift together flour, 3/4 cup white sugar, salt, 1 1/2 tablespoons cocoa and baking powder; add next four ingredients. Pour mixture into a greased 9-inch cake pan. Cover all with a mixture of remaining white sugar, brown sugar and remaining cocoa; pour water over all. This forms a frosting over the pudding. Bake at 350 degrees for 45 minutes. Yield: 8 servings.

Mrs. Clayton Arnold, Master's Wife
Goldenrod Grange
Herman, Neb.

CHOCOLATE UPSIDE-DOWN CAKE

1 tbsp. butter
1 ¼ c. white sugar
½ c. milk
1 c. flour
¼ tsp. salt
5 ½ tbsp. cocoa
½ c. chopped nuts
½ c. brown sugar
1 ¼ c. boiling water

Cream butter and 3/4 cup white sugar; add milk and stir. Sift together dry ingredients using 1 1/2 tablespoons cocoa; add to milk mixture. Pour into a greased 9-inch square cake pan. Sprinkle nuts on top. Mix remaining white sugar and cocoa with brown sugar for the filling; sprinkle evenly over the top of batter. Pour boiling water over all the ingredients. Bake for about 25 to 30 minutes in a 325-degree oven. Yield: 9-10 servings.

Mrs. O. A. Hoffmann, Home Ec. Chm.
Blue Bonnet Grange No. 1563
New Braunfels, Tex.

CHOCOLATE LUSH

1 c. sifted enriched flour
2 tsp. baking powder
½ tsp. salt
¾ c. white sugar
6 tbsp. cocoa
2 tbsp. melted shortening
½ c. milk
1 tsp. vanilla
½ to ¾ c. chopped nuts
¾ c. (firmly packed) brown sugar
1 ¾ c. hot water

Sift together flour, baking powder, salt, white sugar and 2 tablespoons cocoa. Combine shortening, milk, vanilla and nuts; add to dry ingredients. Mix until well blended; spread in ungreased 8 x 8 x 2-inch pan. Combine brown sugar, remaining cocoa and water; pour over batter. Bake at 350 degrees 40 to 45 minutes. Cut into squares; invert on plate. Top the squares with Chocolate Lush from bottom of pan. Serve warm or cold, plain or with ice cream or whipped cream.

Mrs. Aurora Ascuena, Master's Wife
Bliss Grange No. 165
Bliss, Idaho
Mrs. George Wymer, Home Ec. Chm.
Chippewa Grange No. 1594
Sears, Mich.
Mrs. Gordon C. Bell, Home Ec. Chm.
Banner Grange No. 356
Milton, Vt.

HOT FUDGE PUDDING

1 c. sifted flour
¾ c. white sugar
6 tbsp. cocoa
2 tsp. baking powder
¼ tsp. salt
½ c. milk
2 tbsp. melted shortening
1 c. chopped nuts
1 c. brown sugar, packed
1 ¾ c. hot water

Sift together into a bowl, flour, white sugar, 2 tablespoons cocoa, baking powder and salt; stir in milk and melted shortening. Mix until smooth; add chopped nuts. Turn our into generously greased and floured 9 x 9 x 2 1/2-inch pan. Sprinkle with a mixture of brown sugar and remaining cocoa. Pour hot water over entire batter. Bake 40 to 45 minutes at 350 degrees. Cut in squares; invert squares on plates. Dip sauce from pan over each. Serve plain or with a small dab of whipped cream. For butterscotch pudding omit the cocoa and add 1 teaspoon of vanilla to the batter.

Mrs. Rena Toole, Home Ec. Chm.
Pleasant River Grange No. 35
Gray, Me.
Mrs. Arline Flood, Master's Wife
Cathance Grange No. 510
Cooper, Me.

COCOA PUDDING

1 c. sifted flour
½ tsp. salt
½ c. white sugar
2 tsp. baking powder
5 tbsp. cocoa
¼ c. shortening
½ c. milk
1 tsp. vanilla
½ c. nuts
½ c. brown sugar
½ c. light or dark corn syrup
¾ c. boiling water

Sift together first five ingredients, using 3 tablespoons cocoa; cut in the shortening until fine. Add milk, vanilla and nuts; mix well. Spread in 8-inch square pan. Mix together thoroughly the brown sugar, remaining cocoa and corn syrup; add the water and mix well. Pour syrup mixture over the mixture in pan. Bake at 350 degrees for 45 minutes. Invert pan on a plate; serve hot with whipped cream. Yield: 6-8 servings.

Marjorie Hutoon, Master
Blazing Star Grange No. 71
Danbury, N. H.

FUDGE BATTER PUDDING

2 tbsp. melted margarine
1 c. sugar
1 tsp. vanilla
1 c. flour
8 tbsp. cocoa
¾ tsp. salt
1 tsp. baking powder
½ c. milk
½ c. chopped nuts (opt.)
1 ⅔ c. boiling water

Mix 1/2 cup sugar, 5 tablespoons cocoa, 1/4 teaspoon salt and boiling water. Pour into 8 x 11-inch pan. Mix melted margarine, 1/2 cup sugar and vanilla together. Sift flour, 3 tablespoons cocoa, 1/2 teaspoon salt and baking powder together. Add to margarine mixture alternately with milk. Add nuts. Drop by spoonfuls on top of sauce. Bake at 350 degrees for 40 to 45 minutes. Sauce thickens as it bakes. Serve warm or cold. If served cold, top with whipped cream. Yield: 8 servings.

Mrs. Lila Holmblade, Sec.
Fruitland Grange No. 1009
Whitehall, Mich.

FUDGE PUDDING

1 c. flour
2 tsp. baking powder
¼ csp. salt
¾ c. sugar
1 ½ tbsp. cocoa
½ c. milk
2 tbsp. butter
1 c. chopped pecans

(Continued on next page)

Sift dry ingredients; add milk and butter. Mix until smooth; add nutmeats. Put in 8 x 8 or 6 x 10-inch pan.

SAUCE:

1 c. brown sugar
3 tbsp. cocoa
1 ¾ c. boiling water

Mix brown sugar and cocoa; spread over butter. Pour hot water over top. Bake 45 minutes in 375-degree oven. To serve, cut in six pieces and put in serving dishes, covering with the sauce. Yield: 6 servings.

Mrs. Howard J. Hall, Treas.
Tompkins Grange No. 1471
Rives Junction, Mich.

DATE PUDDING

1 c. white sugar
1 c. flour
1 tsp. baking powder
⅛ tsp. salt
½ c. milk
1 c. dates
1 c. nutmeats
1 c. brown sugar
1 tbsp. butter
2 c. boiling water

Sift white sugar, flour, baking powder and salt; add milk. Stir in dates and nuts. Pour into 9-inch greased square cake pan. Mix brown sugar, butter and boiling water. Pour over batter. Bake 25 to 30 minutes in 350-degree oven. Serve with whipped cream. Yield: 16 servings.

Lois Beeson, Home Ec. Chm.
North Lincoln Grange No. 861
Lincoln City, Ore.

DATE PUDDING

1 ¼ c. brown sugar
1 tsp. baking powder
¼ tsp. salt
½ c. milk
1 c. flour
1 c. chopped dates
1 c. nuts
¾ c. white sugar
1 tbsp. butter
1 ½ c. boiling water

Mix 1 cup brown sugar, baking powder, salt, flour, milk and dates; pour in ungreased pan. Sprinkle with nuts. Combine remaining ingredients and heat until sugar dissolves. Pour over batter. Bake at 325 degrees for 45 minutes. Serve with whipped cream or ice cream. Yield: 9 servings.

Mrs. Delbert Dorn, Master
Range Community Grange No. 2739
South Solon, O.

DATE PUDDING

1 ½ c. sifted flour
2 tsp. baking powder
1 ½ c. white sugar
1 c. chopped dates
1 c. walnuts
1 c. milk
1 ½ tsp. vanilla
2 c. boiling water
2 c. brown sugar, not packed

Sift flour with baking powder; combine with white sugar. Add dates and chopped nuts. Stir in milk and vanilla. Boil water with brown sugar about 2 minutes and pour in 8 x 8 x 2-inch baking dish. Pour batter in syrup and bake at 350 degrees 30 to 45 minutes or until batter is light brown in color.

Mrs. Francis Colster, Master's Wife
Morgantown Grange
Independence, Kan.

EGGLESS DATE PUDDING SUPREME

1 c. flour
½ c. white sugar
2 tsp. baking powder
1 c. chopped dates
¾ c. milk
2 c. boiling water
1 tbsp. butter
1 c. brown sugar
1 tsp. vanilla

Sift flour, white sugar and baking powder together; add chopped dates and milk and mix well. Put into a greased baking dish. Mix boiling water, butter, brown sugar and vanilla. Pour over the batter. Bake 45 minutes in 350-degree oven. Yield: 4-6 servings.

Iris Frechette, Home Ec. Chm.
Androscoggin Grange No. 228
Milan, N.H.

FRUIT PUDDING

2 tbsp. butter
1 ½ c. sugar
1 c. flour
2 tsp. baking powder
½ c. milk
1 c. (or more) berries or fruit
1 c. boiling water

Cream butter and 1/2 cup sugar; add flour, baking powder and milk. Spread batter in bottom of 1 1/2-quart greased baking dish. Pour berries over batter; dot with additional butter. Sprinkle remaining sugar over fruit; pour boiling water over all. Do not stir. Bake 50 minutes at 350 degrees. Good plain or topped with whipped cream or ice cream. Yield: 6 servings.

Nancy Blackmer, Master's Wife
North Orange Grange No. 86
Orange, Mass.

FRUIT COCKTAIL PUDDING CAKE

2 c. sifted flour
2 tsp. baking soda
½ tsp. salt
⅔ c. firmly packed dark brown sugar
1 c. coarsely chopped walnuts or pecans
1 tsp. cinnamon
2 eggs
1 ⅓ c. white sugar
1 1-lb. 14-oz. can fruit cocktail
2 tsp. vanilla

Sift together flour, baking soda and salt. Mix brown sugar, nuts and cinnamon. Break eggs into a 9 x 13 x 2-inch baking pan. With a fork or whisk, beat eggs until yolk and whites are combined. Add white sugar and stir until blended. Stir in fruit cocktail, including syrup, and vanilla. Sift in flour mixture, mixing until evenly distributed. Sprinkle brown sugar mixture over top. Bake in 350-degree oven for 30 to 35 minutes. Serve warm with sour cream, whipped cream or whipped cream cheese. Yield: 12 servings.

Gertrude M. Schott, Pomona
Fulton Grange No. 2421
North Lawrence, O.

LEMON CUSTARD CAKE PUDDING

2 eggs, separated
2 tbsp. butter
¾ c. sugar
½ c. frozen lemonade concentrate
2 tbsp. flour
1 c. milk

Beat egg whites until soft peaks form in small bowl. Cream butter with sugar until fluffy in medium-sized bowl; beat in egg yolks and frozen lemonade. Blend in flour and milk. Fold in egg whites. Pour into greased 6-cup baking dish. Place dish in shallow pan on oven shelf; pour boiling water into pan to depth of 1 inch. Bake in 350-degree oven 35 minutes or until top is firm and golden. Spoon into dessert dishes; serve warm.

Mary Zeiders, Home Ec. Chm.
Valley Grange No. 1360
Lewisberry, Pa.

LEMON CHIFFON PUDDING

⅓ c. flour
1 c. sugar
3 tbsp. butter
3 eggs, separated
Grated rind of 1 lemon
¼ c. lemon juice
1 c. milk

Blend flour, sugar and butter. Add egg yolks, rind and juice of lemon and milk. Fold in stiffly beaten egg whites. Pour into a buttered 1 1/2-quart casserole; set in a pan of warm water. Bake in a 325-degree oven for 40 minutes. This pudding will separate into layers, a rich sauce with a cake-like top. Yield: 6 servings.

Mrs. Martin L. Shaffer, Home Ec. Chm.
Minnequa Grange No. 754
Canton, Pa.

LEMON CAKE PUDDING

1 c. sugar
¼ tsp. salt
¼ c. flour
2 eggs, separated
Grated rind and juice of 1 lemon
1 c. milk

Mix sugar, salt and flour; add well beaten egg yolks. Add lemon juice and rind; mix well. Add milk slowly. Add stiffly beaten egg whites. Pour into 10 x 6 x 2-inch dish; place in pan of water. Bake 25 minutes in 350-degree oven. Yield: 6 servings.

Helen L. Campbell, Home Ec. Chm.
Pine River Grange
Bayfield, Colo.

LEMON DELICACY PUDDING

5 tbsp. flour
1 c. sugar
3 tbsp. butter
3 egg yolks, beaten
⅓ c. fresh lemon juice
1 ¼ c. milk
3 egg whites, stiffly beaten

Cream first three ingredients; add egg yolks. Add lemon juice and milk; fold in egg whites. Pour in an 8 or 9-inch unbuttered casserole or pudding dish; set in pan of warm water. Bake in 360 to 375-degree oven for 35 minutes. While baking, cake will form on top with a custard layer on bottom. Yield: 6-8 servings.

Mrs. Helen L. Maxcy, Home Ec. Chm.
Livingston Grange No. 104
West Caldwell, N.J.

LEMON PUDDING

1 tbsp. butter
1 c. sugar
2 tbsp. flour
Juice and rind of 2 lemons
2 eggs
1 c. milk

(Continued on next page)

Cream butter and sugar; add flour and juice with grated rind. Add beaten egg yolks; add milk slowly. Fold in beaten egg whites. Bake in baking dish; set dish in pan of water. Cook for 20 minutes at 350 degrees or until a brown crust has formed on top. Serve hot or cold with whipped cream, if desired. Yield: 4 servings.

Mrs. J. J. Griffin, Treas.
Scotch Cross Grange No. 645
Greenwood, S.C.

LEMON PUDDING

2 ½ c. sugar
2 ½ c. water
2 lumps butter, size of egg
Juice and rind of 1 lemon
1 tsp. baking powder
Flour

Mix 1 1/2 cups sugar, 1 1/2 cups water, 1 lump butter and lemon juice and rind for sauce; let stand until dissolved. Mix remaining ingredients, adding enough flour to make cake-like batter. Pour batter over sauce. Bake at 350 degrees until done. Serve hot or cold.

Mrs. Cora G. French, Flora
New Hampshire State Grange
Somersworth, N.H.

LEMON PUDDING

2 tbsp. butter
¾ c. sugar
2 eggs, separated
2 tbsp. flour
Juice of 1 lemon
1 c. milk

Cream butter and sugar well. Add well beaten egg yolks to sugar mixture. Add flour and lemon juice; mix well. Add milk; fold in stiffly beaten egg whites. Pour mixture into greased baking dish; set in a pan of hot water. Bake for 45 minutes at 350 degrees. Yield: 6 servings.

Mrs. Reva Cihla, Home Ec. Chm.
Shiloh Community Grange No. 2608
Shiloh, O.

LEMON PUFF PUDDING

3 tbsp. soft butter
1 c. sugar
3 tbsp. flour
3 eggs, separated
1 tsp. grated lemon rind
¼ c. lemon juice
1 ½ c. milk
¼ tsp. salt

Cream butter, 1/2 cup sugar and flour in a 1 1/2-quart casserole. Add egg yolks; mix well. Stir in lemon rind, lemon juice and milk. Add salt to egg whites; beat until stiff. Gradually beat in remaining sugar; fold into egg yolk mixture. Set casserole into pan of boiling water about 1 inch deep. Bake in a 325-degree oven 1 hour. Can be served warm or cold with whipped cream.

Mrs. Winifred N. Atwood, Home Ec. Chm.
Riversdale Grange
Roseburg, Ore.

MOLASSES SPONGE

½ c. shortening
½ c. sugar
1 egg, unbeaten
1 c. molasses
2 ½ c. sifted flour
¼ tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
½ tsp. ginger, (opt.)
1 c. boiling water
1 tsp. soda

Cream shortening and sugar; add egg and mix thoroughly. Stir in molasses. Sift flour, salt and spices and add gradually to molasses mixture. Add boiling water in which the soda has been dissolved. Bake in a 350-degree oven for 45 to 50 minutes. Serve warm with whipped cream.

Corizan L. Clemons, Home Ec. Chm.
Cape Elizabeth Grange No. 242
Cape Elizabeth, Me.

PEACH PUDDING

1 ¾ c. sugar
4 tbsp. butter
¾ tsp. salt
1 tsp. baking powder
1 c. flour
½ c. milk
2 c. peaches, sliced
1 tbsp. cornstarch
¼ tsp. salt
1 c. boiling water

Combine 3/4 cup sugar and butter; add 1/2 teaspoon salt, baking powder and flour, alternating with milk. Pour batter over sliced peaches placed in bottom of 8 x 2-inch pan. Mix remaining sugar, cornstarch and remaining salt; sift over batter. Pour on boiling water. Bake at 325 degrees for 50 to 60 minutes. Serve warm with cream. Yield: 6 servings.

Mrs. Leslie Lowe, Home Ec. Chm.
Kimberly Grange No. 230
Kimberly, Idaho

PEACH PUDDING

3 tbsp. butter
1 c. sugar
1 c. flour
½ tsp. baking soda
1 tsp. baking powder
⅛ tsp. salt
1 c. sour milk
2 c. sliced peaches
Nutmeg and cinnamon to taste
⅔ c. boiling water

Cream butter and 1/2 cup sugar in 1 1/2-quart casserole. Sift flour, baking soda, baking powder and salt together. Add alternately with sour milk to creamed mixture, stirring well. Combine peaches, remaining sugar, spices and boiling water; stir well and pour over top of batter. Do not stir. Bake in 350-degree oven for 45 minutes. To make sour milk, add 4 teaspoons of lemon juice or vinegar to 1 cup of milk.

Ellen C. Bunting, Ceres
Cannon Grange No. 65
Georgetown, Del.

RAISIN PUDDING

⅔ c. brown sugar
1 c. flour
½ tsp. nutmeg
3 tsp. baking powder
½ tsp. cinnamon
½ tsp. cloves
¾ c. milk
¾ c. raisins
½ c. nutmeats, chopped

Sift dry ingredients together; add unsifted brown sugar. Add milk and mix well.

SYRUP:

1 c. brown sugar
1 tbsp. butter
2 c. water

Combine all ingredients and pour into 1 1/2 to 2-quart casserole. Bring to a boil. Pour on batter. Bake 20 to 30 minutes in 350-degree oven. Pudding will rise to top and syrup will be on the bottom. Yield: 6 servings.

Joy Ann Beatie, Master
Anderson Grange No. 418
Anderson, Cal.

THIRTY-MINUTE PUDDING

½ c. brown sugar
1 c. flour
2 tsp. baking powder
½ tsp. salt
1 c. raisins
½ c. milk

Mix all ingredients. Pour into greased 10 1/2 x 6 1/2-inch pan.

TOPPING:

1 c. brown sugar
2 tbsp. butter
¼ tsp. nutmeg
2 c. boiling water

Put first three ingredients over top of batter; cover with boiling water. Bake at 375 degrees for 25 minutes. The topping settles to the bottom of the pan and makes a sauce for the pudding. May be served with whipped cream. Yield: 8 servings.

Mrs. Beverly Nason, Master's Wife
Charter Oak Grange
South Hiram, Me.

RHUBARB PUDDING

1 tbsp. butter
2 ½ c. sugar
1 egg
½ c. milk
2 tsp. baking powder
1 ¼ c. flour
3 c. finely diced rhubarb

Blend the butter and 1 cup sugar; beat in egg. Add milk, flour and baking powder which have been sifted together; mix well. Pour into a 9 x 13 x 2-inch pan. Mix together rhubarb and remaining sugar; sprinkle on batter. Pour 1 cup boiling water over all. Bake in 375-degree oven for 40 minutes. Yield: 12-15 servings.

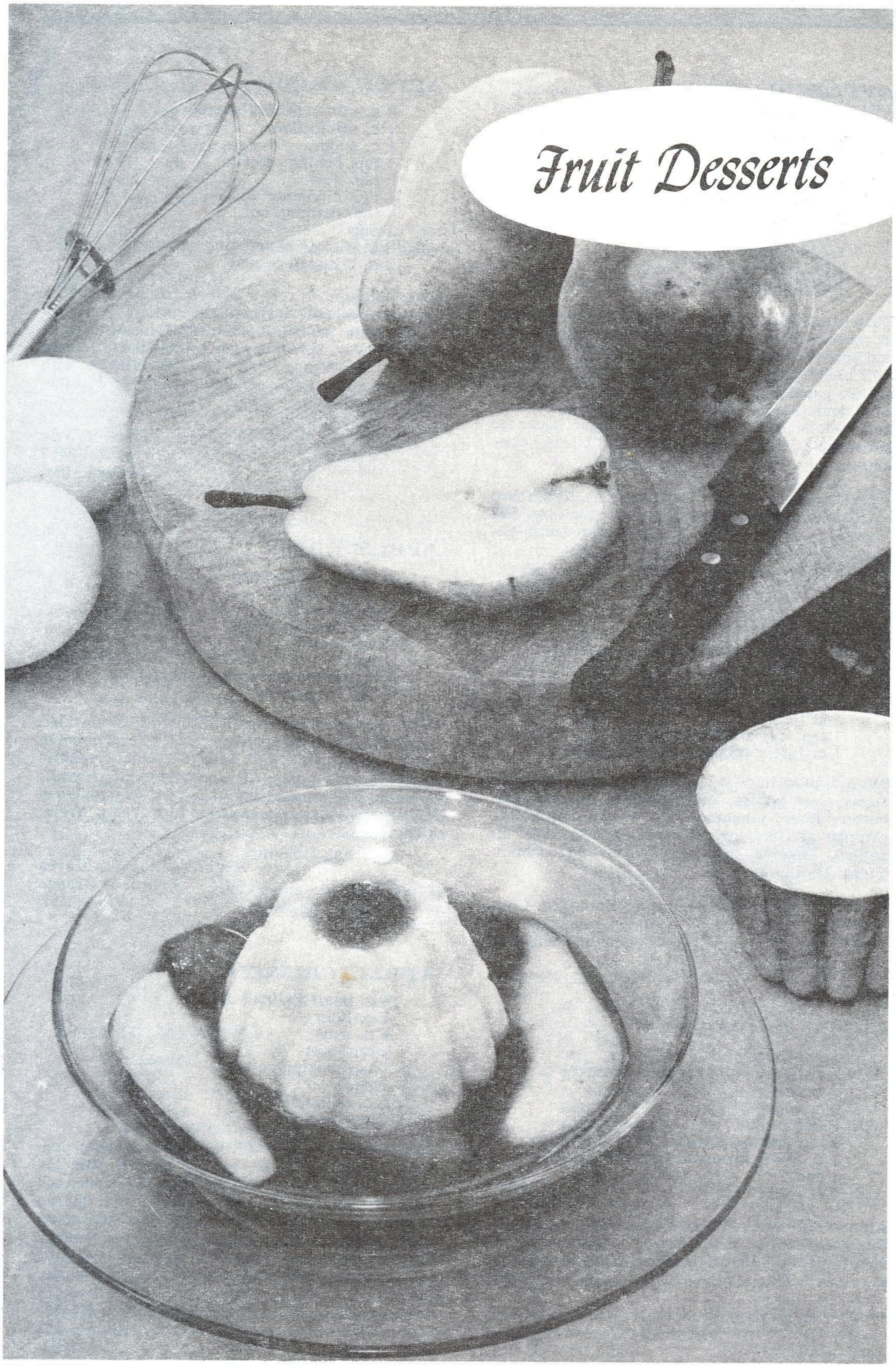
Mrs. Clyde Hydecek, Master's Wife
South Prairie Grange
West Liberty, Ia.

RHUBARB PUDDING CAKE

4 c. diced rhubarb
1 ½ c. sugar
¾ c. water
¼ c. vegetable shortening
1 egg
½ tsp. vanilla
1 c. sifted flour
2 tsp. baking powder
¼ tsp. salt
½ c. milk

Cook rhubarb, 1 cup sugar and water until rhubarb is tender; keep hot. Cream shortening and remaining sugar; beat in egg and vanilla. Add flour, baking powder and salt alternately with milk to creamed mixture. Pour batter into greased 9-inch square baking pan; spoon hot sauce over batter. Bake in 350-degree oven for 40 minutes. Yield: 9 servings.

Mrs. Hubert Crile, Master's Wife
Chile Grange
Fresno, O.



RECIPE FOR SAUCY PEAR SNOW ON PAGE 292

APPLE BLOSSOM

1 ½ c. cooking oil
2 c. sugar
2 eggs
1 tsp. vanilla
1 c. chopped pecans
3 c. chopped apples
3 c. flour
½ tsp. salt
1 ½ tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon

Beat oil, sugar and eggs until well mixed. Stir in vanilla, nuts and apples. Sift flour, salt, soda and spices together. Gradually add to batter until well blended. Pour into two well-greased 8-inch square pans. Bake at 350 degrees 40 minutes or until done. Sprinkle lightly with sugar and cinnamon before baking, if desired. Cut in squares; serve with whipped cream. Yield: 20-24 servings.

Gladys M. Robertson
Woodpecker Comm. Grange No. 942
Petersburg, Va.

APPLE CRISP

5 c. thinly sliced apples
¾ c. white sugar
¾ c. brown sugar
½ c. butter or margarine
½ c. flour
1 tsp. cinnamon
1 c. finely chopped English walnuts

Slice apples in 9 x 13-inch pan. Sprinkle white sugar over apples. Mix together brown sugar, butter, flour, cinnamon and walnuts. Mix until crumbs are the size of peas. Sprinkle over the apples. Bake in 350-degree oven about 1 hour. Yield: 10-12 servings.

Mrs. Earl N. Smith, Home Ec. Chm.
Hall Grange No. 761
Santa Rosa, Cal.

APPLE CRUMB PIE

Applesauce
2 c. finely rolled graham cracker crumbs
½ c. sugar
Pinch of salt
1 tsp. baking powder
1 c. finely chopped nuts
1 egg
½ c. milk

Almost fill buttered Pyrex dish with applesauce. Mix remaining ingredients well; pour over applesauce. Bake in 350-degree oven 25 to 30 minutes. Serve with whipped cream. Yield: 6-8 servings.

Mrs. Mary E. Sinclair, Home Ec. Chm.
Estrella Grange No. 1488
Paso Robles, Cal.

APPLE CRISP

4 c. sliced peeled apples
1 c. sifted flour
1 c. sugar
1 tsp. baking powder
¾ tsp. salt
1 tsp. cinnamon (opt.)
½ tsp. nutmeg (opt.)
1 egg
⅓ c. melted shortening or butter
½ c. chopped pecans

Line buttered 8 x 8 x 2-inch baking dish with apple slices. Sift dry ingredients together; work in egg with pastry blender until consistency of coarse meal. Sprinkle over apple slices. Drizzle melted shortening over top. Sprinkle with chopped nuts. Bake at 375 degrees for 45 minutes. Yield: 10 servings.

Mrs. Ben E. Thompson, Master's Wife
Harmony Grange No. 2417
Bremen, Ind.

APPLE CRISP

5 to 6 c. sliced apples
½ to 1 c. sugar
1 c. sifted flour
1 tsp. baking powder
¾ tsp. salt
1 egg
⅓ c. melted and cooled shortening
½ tsp. cinnamon

Place apples in greased 6 x 10-inch baking dish. Mix remaining ingredients, except shortening and cinnamon, together with fork until crumbly; sprinkle over apples. Pour shortening over all. Sprinkle with cinnamon. Bake 30 to 40 minutes in 350-degree oven. Serve warm with cream. Yield: 8 servings.

Virginia Witomski, Ceres
Fruitland Grange
Viola, Del.

APPLE CRUNCH

4 c. peeled sliced apples
1 c. flour
¾ c. sugar
¼ tsp. salt
1 tsp. baking powder
1 egg
½ c. salad oil
Cinnamon

Butter a large pie tin or medium cake pan. Spread sliced apples evenly in pan. Mix together flour, sugar, salt and baking powder. Add egg; mix thoroughly. Add salad oil; mix. Spread mixture over apples; sprinkle with additional sugar and cinnamon. Bake in 350-degree oven for 35 to 45 minutes. Top with whipped cream or ice cream, if desired. Yield: 4-6 servings.

Mrs. Eldon G. Cole, Master
Troy Grange No. 182
Troy, Pa.

APPLE CRUNCH

1 c. sugar
1 tbsp. flour
1 tbsp. cinnamon
⅛ tsp. salt
8 c. sliced apples
Crumb topping

Mix sugar, flour, cinnamon and salt with sliced apples. Put in greased baking pan, 12 x 8-inches.

CRUMB TOPPING:

1 c. brown sugar, firmly packed
1 c. margarine or butter
2 c. flour
¼ tsp. salt

Mix ingredients with pastry blender until like crumbs. Sprinkle crumb topping over apple mixture. Bake in a 400-degree preheated oven for approximately 40 minutes or until a golden brown color. Serve warm or cold with whipped cream or ice cream. Yield: 12-15 servings.

Mrs. Charles E. Peters, Master's Wife
Economy Grange No. 2013
Baden, Pa.

APPLE CRUNCH

1 c. quick oats
½ c. sifted flour
1 c. brown sugar
⅓ c. butter
4 c. finely diced apples

Mix oats, flour and sugar. Blend in butter. Spread one-half of mixture in greased 8 or 9-inch square pan. Add apples; cover with remaining mixture. Bake at 375 degrees for 40 minutes. Serve hot, topped with ice cream. Yield: 6-9 servings.

Mrs. Eudora O. Fox, Master
Rose Grange No. 1051
Clyde, N. Y.

APPLE GOODIES

1 c. sugar
Flour
⅛ tsp. salt
3 c. apples
1 tsp. cinnamon
¼ tsp. baking powder
¼ tsp. soda
½ c. melted butter
¾ c. brown sugar
¾ c. rolled oats

Mix sugar, 1 1/2 tablespoons flour and salt with apples and sprinkle with cinnamon. Place in greased baking dish. Sift 3/4 cup flour, baking powder and soda together. Melt butter; add brown sugar and rolled oats. Combine mixtures. Spread over apple mixture. Bake in 425-degree oven 10 minutes; reduce to 350 degrees and bake 30 to 40 minutes longer or until apples are tender. Serve with sweetened whipped cream. Yield: 6 servings.

Mrs. M. N. Ubbelohde
Papio Valley Grange No. 428
Bennington, Neb.

APPLE DAPPLE PUDDING

½ c. sifted flour
1 tsp. baking powder
½ c. sugar
1 tsp. cinnamon
1 slightly beaten egg
1 tbsp. lemon juice
1 tsp. almond extract
4 c. apples
½ c. slivered almonds
½ c. raisins

Sift all dry ingredients together; combine with beaten egg, lemon juice and almond extract. Add apples, almonds and raisins. Turn into well-greased 8 x 8 x 2-inch pan. Sprinkle with topping. Bake in a 375-degree oven 30 to 35 minutes. Serve warm with whipped cream.

TOPPING:

½ c. flour
¼ c. white sugar
¼ c. brown sugar
1 tsp. cinnamon
¼ tsp. salt
1 tsp. lemon rind
¼ c. butter

Combine first six ingredients; cut in butter to crumb consistency. Yield: 8-10 servings.

Effie C. Schoening, Home Ec. Chm.
Kylertown Grange No. 1406
Kylertown, Pa.

APPLE DELIGHT

½ c. brown sugar
½ c. white sugar
½ c. flour
1 egg, separated
2 c. chopped apples
½ c. pecans
1 tsp. vanilla
¼ tsp. nutmeg
¼ tsp. cloves
½ tsp. cinnamon

Mix ingredients in order given except for egg white. Beat egg white stiff; add to the well-mixed ingredients. Pour into buttered pie plate and bake at 350 degrees about 30 minutes. Serve with ice cream or whipped cream. Yield: 6 servings.

Mrs. George McGoskey, Sec.
Silverton Grange No. 506
Ravenswood, W. Va.

APPLE PUDDING

1 c. sugar
¼ c. soft butter or margarine
1 egg
2 lge. unpeeled apples, chopped fine or shredded
1 c. sifted flour
1 tsp. soda
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
½ c. chopped toasted walnuts or filberts

Cream sugar and butter until fluffy and well blended. Add egg, blending well. Add apples. Stir in sifted dry ingredients. Add nuts. Bake in greased 8 or 9-inch square pan at 350 degrees for 40 minutes. Cut into squares and serve with Creamy Pudding Sauce or whipped cream.

CREAMY PUDDING SAUCE:

½ c. butter or margarine
1 c. sugar
½ c. light cream
1 to 1 ½ tsp. vanilla
Dash of nutmeg

Combine butter, sugar and cream; heat over low heat 10 to 15 minutes, stirring occasionally, until blended and slightly thickened. Add vanilla and nutmeg. Serve hot.

Mrs. Delta Johnson, Home Ec. Chm.
Rufus Grange No. 826
Wasco, Ore.

APPLE SQUARES

1 egg
Sugar
¼ c. evaporated milk
1 tsp. vanilla
¾ c. sifted flour
1 tsp. baking powder
¼ tsp. salt
Cinnamon
1 c. chopped apple
Chopped nuts

Beat egg; add 3/4 cup sugar, then milk and vanilla. Stir in dry ingredients and 1/2 teaspoon cinnamon. Fold in apples and 1/2 cup nuts. Place in 9 x 9-inch baking dish. Before putting in oven sprinkle with mixture of additional sugar and cinnamon and nuts on top. Bake at 350 degrees 35 minutes. This is very good warm. Yield: 16 servings.

Louise Buswell, Home Ec. Chm.
Mountain Grange No. 164
Buckfield, Me.

APPLE PUDDING

2 tbsp. butter
1 c. brown sugar
1 ½ c. flour
1 tsp. soda
¼ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
4 tbsp. water
4 c. diced apples
½ c. uncooked raisins
½ c. chopped nutmeats

Blend butter into dry ingredients, then sprinkle water over all. Mix together with apples, raisins and nutmeats. Press lightly into an 8 x 12-inch glass baking dish; bake at 350 to 375 degrees until rather firm when pressed with the finger, about 1 hour.

SAUCE:

3 c. brown or white sugar
6 rounded tbsp. cornstarch
Pinch of salt
3 pt. boiling water
3 tbsp. butter
Vanilla to taste

Mix sugar, cornstarch and salt in bowl. Stir dry mixture into boiling water. Bring to a boil, stirring constantly. Remove from heat and add butter and vanilla. Serve over pudding. Yield: 12 servings.

Mrs. Wayne Thistlewaite, Home Ec. Chm.
Fallowfield Grange No. 1382
Coal Center, Pa.

APPLE-RICE DESSERT

1 c. hot cooked rice
1 c. sugar
1 c. Grape Nuts
½ c. chopped walnuts
1 med. tart apple, peeled and diced

To rice, add sugar and Grape Nuts. Let set overnight. Shortly before serving, stir in nuts and apple. Serve with whipped cream or dessert topping mix. Yield: 6-8 servings.

Mrs. Amy E. Thompson, Master
Round Mountain Grange No. 162
Bethel, Me.

APPLE TORTE

⅔ c. sifted flour
3 tsp. baking powder
½ tsp. salt
2 eggs, beaten
1 ½ c. sugar
3 tsp. vanilla
2 c. diced apples
1 c. chopped nuts

Sift together flour, baking powder and salt. Beat eggs; add sugar and vanilla. Continue beating until very light in color. Add dry ingredients, apples and nuts to egg mixture; mix well. Bake in well-greased 8 x 12 x 3-inch pan for 45 min-

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utes at 350 degrees. Serve warm with ice cream. Apple Torte freezes well too. Yield: 8 servings.

Mrs. A. L. Carrier, Home Ec. Chm.
Murtaugh Grange No. 256
Hansen, Idaho

APPLE TORTE

2 eggs
1 c. sugar
½ tsp. salt
½ tsp. cinnamon
1 tsp. vanilla
1 c. flour
2 tsp. baking powder
2 c. pared diced apples
1 c. nuts, chopped

Beat eggs until light and fluffy; add sugar and beat well. Add salt, cinnamon, vanilla, flour and baking powder, mixing well. Stir in apples and nuts. Spread into two greased 8-inch pie tins. Bake for 30 minutes in 350-degree oven. Serve with ice cream. Yield: 10 servings.

Mrs. Paul V. McCall, Master's Wife
Murphy Grange No. 735
Sligo, Pa.

BESS TRUMAN'S PUDDING

1 egg
¾ c. sugar
⅓ c. flour
2 tsp. baking powder
⅛ tsp. salt
1 tsp. vanilla
½ c. chopped apples
½ c. pecans

Beat egg well. Add sugar; beat until creamy. Sift flour, baking powder and salt together; add to sugar mixture. Add vanilla, then apples and nuts. Pour into a greased pan. Bake in 325-degree oven for 30 minutes. Serve with whipped cream or ice cream. Yield: 8 servings.

Mrs. Lynwood Jones, Master's Wife
Iron Bridge Grange
Blackstone, Va.

BUTTERSCOTCH APPLES

6 med. apples
1 c. sugar
2 tbsp. flour
1 c. water
3 tbsp. butter
Pinch of salt
2 tsp. vanilla
Cinnamon
Marshmallows

Peel, core and halve the apples. Mix sugar, flour and water. Boil until thickened. Add butter, salt and vanilla. Place apples in baking dish; sprinkle with cinnamon. Pour batter over apples. Bake in 375-degree oven until apples are done. Put a marshmallow on each half and return to oven until melted and slightly browned. Yield: 10-12 servings.

Mrs. Marjorie Groves, Master's Wife
Lake Grange
Middlebury, Ind.

DAWDLER'S DELIGHT

2 cans apple, cherry, peach or blueberry pie filling
½ pkg. white cake mix
1 c. shredded coconut
1 c. chopped pecans
¼ lb. butter, melted

Spread pie filling in 14 x 9-inch sheet cake pan. Mix cake mix, coconut and nuts by hand and spread over fruit. Dribble butter over top and bake at 350 degrees until golden brown and bubbly, about 35 minutes. Serve with vanilla ice cream or whipped cream, if desired. Yield: 12-14 servings.

Mrs. Laura M. Sanders, Charter Mem.
Great Falls Grange No. 738
Great Falls, Va.

YANKEE APPLE JOHN

6 tart apples, thinly sliced
⅓ c. sugar
½ tsp. nutmeg
¾ tsp. cinnamon
Salt
2 c. sifted flour
3 tsp. baking powder
¾ tsp. salt
½ c. shortening
⅔ c. milk or enough for biscuit batter

Fill shallow 12 x 8-inch greased baking dish with sliced apples. Mix sugar, spices and 1/8 teaspoon salt; sprinkle over apples. Sift flour, baking powder and 3/4 teaspoon salt. Cut in shortening and add milk. Roll out to fit dish and place over apples. Cut a few slits in top of crust. Bake in 425-degree oven for 25 minutes.

NUTMEG SAUCE:

1 c. sugar
¼ tsp. nutmeg
2 tbsp. flour
Dash of salt
2 c. boiling water
1 tbsp. butter
1 tbsp. vinegar

Mix sugar, nutmeg, flour and salt. Add boiling water, stirring constantly. Add butter and boil 5 minutes. Remove from fire; add vinegar. Serve hot over Yankee Apple John.

Frances L. Colby, Exec. Bd.
Danville Grange No. 187
Danville, N. H.

CUSTARD APPLES

4 med. apples
1 egg, separated
½ c. brown sugar
¼ c. light cream
1 tbsp. lemon juice
1 tbsp. orange juice
Grated rind of 1 orange
2 tbsp. melted butter

Core apples and place in greased baking dish. Bake in 350-degree oven 30 minutes. Beat egg white until stiff. Blend with well-beaten egg yolk. Add sugar, cream, juices and rind. Mix well and add butter. Pour custard mixture over and around apples. Return to oven. Reduce heat to 300 degrees and bake 25 minutes longer. Serve hot or cold. Yield: 4 servings.

Mrs. Shirley S. Patridge, Master
Franklin Grange No. 184
North Franklin, Conn.

DEEP DISH APPLE PIE

½ stick butter or oleo
1 c. self-rising flour
1 c. sugar
¾ c. milk
2 ½ to 3 c. peeled, sliced tart apples

Melt butter in loaf pan. Mix flour, sugar and milk. Pour over melted butter and add apples. Bake in 350-degree oven about 45 minutes or until done. Cinnamon sugar may be sprinkled over top before baking. Serve warm or cold, with ice cream or whipped cream. To freeze, turn out into aluminum foil. Wrap and freeze. Yield: 6-8 servings.

Mrs. E. D. Brunson, Master's Wife
Dalzell Grange No. 666
Sumter, S.C.

YANKEE DOODLE APPLE DESSERT

½ c. sifted cake flour
¾ c. light brown sugar
1 tsp. baking powder
¼ tsp. salt
Dash of mace
Dash of cinnamon
1 egg
½ tsp. vanilla
1 c. chopped tart apples
½ c. chopped walnuts

Mix and sift first six ingredients. Stir in egg and vanilla. Fold in chopped apples and nuts. Turn into a well-greased 8-inch pie pan. Bake at 350 degrees for 25 minutes or until brown and crusty. Serve with whipped cream sprinkled with cinnamon or with small scoops ice cream. Yield: 6-8 servings.

Mrs. Rea Kays, Home Ec. Chm.
Tally Ho Grange No. 171
St. Petersburg, Fla.

FRESH FRUIT COBBLER

3 c. fresh fruit, apples, peaches or berries
Sugar
Flour
2 tbsp. butter
1 ½ tsp. baking powder
½ tsp. salt
⅓ c. soft shortening
¼ c. milk
1 egg

Place sliced fruit in 9 x 2-inch round pan or baking dish. Mix 3/4 cup sugar and 2 rounded tablespoons flour together and sprinkle over fruit. Dot with butter. Sift together in bowl 1 cup flour, 2 tablespoons sugar, baking powder and salt. Add shortening, milk and egg. Stir until thoroughly blended. Drop by tablespoonfuls over fruit, arranging in a circle, leaving the center open. Bake in 350-degree oven about 40 minutes. Yield: 9 servings.

Mrs. Ruth Schmidt, Master
Perry Grange No. 1660
Salem, O.

NEW ENGLAND APPLE COBBLER

4 c. thinly sliced McIntosh apples
Walnuts
Sugar
1 tsp. cinnamon
1 egg
1 c. melted butter
½ c. cream or milk
1 c. sifted all-purpose flour
1 tsp. baking powder
¼ tsp. salt

Place apples in 2-quart buttered casserole. Mix and sprinkle 1/2 cup walnuts, 1/2 cup sugar and cinnamon over apples. Beat egg; add cream and butter. Add dry ingredients and 1 cup sugar all at once, to egg mixture; stir until smooth. Pour over apples. Sprinkle with 1/4 cup nuts. Bake at 325 to 350 degrees about 55 minutes. Serve with whipped cream or ice cream. Flavor whipped cream with a little cinnamon, if desired. Yield: 8-10 servings.

Myra C. Bucklin, Master
Pasquaney Grange No. 266
Bristol, N. H.

APRICOT COBBLER

1 egg
1 c. sugar
1 c. flour
1 tsp. baking powder
½ tsp. salt
¼ c. milk
½ tsp. vanilla
1 tbsp. melted shortening
2 c. cooked apricots, sweetened

Beat egg and sugar until creamy. Sift flour,

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baking powder and salt. Add dry ingredients alternately with milk and vanilla to creamed mixture; add shortening. Put fruit in greased baking dish; pour in batter. Bake at 350 degrees for 30 minutes or until batter is done. Serve warm with cream or ice cream. Any type fruit, fresh or canned, may be substituted for apricots. If using fresh fruit, sprinkle with 1 cup sugar and heat before pouring in batter.

Mrs. Ann Stater, Home Ec. Chm.
Washington State Grange
Amanda Park, Wash.

BAKED FRUIT DESSERT

2 c. unsweetened fruit
1 c. sugar
2 tbsp. butter, melted
½ c. flour
½ c. sweet milk
1 tsp. baking powder

Heat fruit and 1/2 cup sugar in saucepan. Mix flour, remaining sugar, milk and baking powder together. Pour mixture over melted butter in 1 1/2-quart baking dish. Pour hot fruit over batter; bake at 350 degrees until lightly browned on top. If sweetened fruit is used, omit 1/2 cup sugar. Yield: 6 servings.

Mrs. Frances Lawson, Master's Wife
Bellefonte Grange No. 15
Blackstone, Va.

BLUEBERRY CRUMB PUDDING

1 c. graham cracker crumbs
¼ c. butter
¼ c. confectioners' sugar
¼ tsp. cinnamon
1 ½ c. blueberries

Combine graham cracker crumbs, butter, sugar and cinnamon with a pastry mixer. Place alternate layers of crumbs and berries in greased casserole, beginning and ending with crumbs. Press down firmly. Bake 30 minutes in a 325-degree oven. Serve hot or cold, with ice cream or whipped cream. Yield: 4 servings.

Mrs. Elsie M. Gould, Master
Somersworth Grange No. 264
Exeter, N.H.

BLUEBERRY DREAM DESSERT

2 c. rolled oats
Flour
1 c. packed brown sugar
¾ c. butter, melted
2 c. blueberries
½ c. white sugar
2 tbsp. lemon juice
⅛ tsp. salt
¾ c. liquid (water or juice)

Mix rolled oats, 1 cup flour and brown sugar. Add melted butter and mix well. Line bottom of an 8-inch square pan with oatmeal mixture, reserving 1/2 cup for topping. Combine blueberries, 1 tablespoon flour, sugar, lemon juice, salt and liquid in saucepan. Simmer for about 5 minutes. Remove from heat and pour into oatmeal crust. Sprinkle with remaining crust and bake in 350-degree oven for 45 minutes. Serve topped with whipped or ice cream. A can of prepared pie filling may be substituted. Yield: 6-8 servings.

Mrs. Jeanne Holmes, Ladies Asst. Steward
Wisconsin State Grange
Beloit, Wis.

BLUEBERRY DELIGHT

1 qt. berries
Sugar
¾ qt. water
1 egg
2 tbsp. shortening
1 ½ c. flour
1 ½ tsp. baking powder
3 tbsp. milk

Bring to a boil berries, 1 cup sugar and water. Beat egg, 4 tablespoons sugar and shortening until creamy. Add flour, baking powder and milk. Drop by tablespoonfuls into boiling mixture. Cover and boil slowly for 15 minutes. Yield: 6 servings.

Mrs. Joseph Bell, Home Ec. Chm.
Southington Grange
Southington, Conn.

BLUEBERRY PUDDING

1 pt. blueberries
⅓ c. butter
Sugar
1 egg
1 c. flour
¼ tsp. salt
1 tsp. baking powder
½ c. milk
1 tbsp. cornstarch
1 c. boiling water

Wash blueberries and spread in an 8 x 11-inch cake pan. Cream butter and 3/4 cup sugar; add egg and beat. Sift together flour, salt and baking powder; add alternately with milk. Spread the batter over the berries. Mix 1 cup sugar and cornstarch; spread over the batter. Pour the boiling water over the top and bake in a 350-degree oven for 40 minutes. Serve as is or with milk or ice cream. Yield: 8-12 servings.

Mrs. J. Herbert Snyder, Home Ec. Chm.
Frederick Co. Pomona Grange
Walkersville, Md.

BOYSENBERRY DESSERT

12 graham crackers
¼ c. melted butter

(Continued on next page)

23 marshmallows
½ c. milk
1 c. cream, whipped
1 ½ c. berries
¼ c. sugar
2 rounding tbsp. cornstarch
1 tsp. lemon juice
½ c. walnuts, chopped

Roll crackers; add butter. Melt marshmallows in milk; cool. Add cream; heat berries and sugar. Add cornstarch dissolved in a little water; cook until thick. Remove from heat; add lemon juice. Cool. Alternate in 9 x 13 x 2-inch pan layer of cracker crumbs, creamed marshmallows and berry mixture, topping with cracker layer. Sprinkle top with nuts. Yield: 15 servings.

Mrs. Rufus Myers
Custer Center Grange No. 103
Broken Bow, Neb.

BLACK CHERRY PUDDING

1 c. sugar
3 tbsp. butter
1 egg, beaten
½ c. milk
1 ½ c. flour
1 tsp. baking powder
½ tsp. salt
¾ c. drained cherries
½ c. chopped nuts

Cream sugar and butter; add egg. Sift flour with dry ingredients; add alternately with milk to sugar mixture. Fold in cherries and nuts. Spoon into greased muffin tin. Bake 18 to 20 minutes in 400-degree oven.

SAUCE:

2 tbsp. butter
1 tbsp. cornstarch
½ c. sugar
1 c. cherry juice

Combine all ingredients and cook in saucepan until thick. Spoon over muffins and top with whipped cream and nuts, if desired. Yield: 10 servings.

Mrs. Dorris Klaumann, Master's Wife
Aromas Grange No. 361
Aromas, Cal.

CHERRY DELIGHT

1 c. flour
⅛ tsp. salt
Sugar
1 tsp. baking powder
Butter
½ c. water
1 No. 2 can sour cherries with juice
½ tsp. almond extract
½ c. slivered almonds

Set oven at 350 degrees; mix together flour, salt, 1/2 cup sugar and baking powder. Cut in 1 teaspoon butter; add water. Mix with mixer on medium speed until smooth. Put into greased 8 x 8 x 2-inch pan. Mix cherries, 1 1/2 cups sugar and extract and pour over batter. Do not stir. Dot with 1 tablespoon butter and sprinkle almonds over top. Bake 30 to 40 minutes or until tester comes out clean. Cool 10 minutes. Serve warm with whipped cream. Yield: 6 servings.

PERSONAL NOTE: This is an original recipe of my daughter's, who represented our county in the New York State 4-H Cherry Dessert Contest.

Mrs. Fred Boyce, Master's Wife
Townsend Grange No. 1208
Watkins Glen, N.Y.

CHERRY CRUNCH

½ c. butter or margarine
1 yellow cake mix
½ c. walnuts
2 1-lb. 4-oz. cans cherry pie filling

Cut butter into dry cake mix. Reserve 1 cup and mix with walnuts. Pat remaining mixture lightly into 13 x 9 x 2-inch pan, building 1/2 inch on sides. Spread cherry pie filling over cake mixture. Sprinkle nut mixture over filling. Bake 45 to 50 minutes in 325-degree oven. Serve warm with whipped cream or ice cream. Yield: 12-15 servings.

Mrs. Roy E. Starr, Home Ec. Chm.
South Benton Grange No. 756
Monroe, Ore.

CHERRY DESSERT

1 c. water-packed cherries, reserving water
1 c. sugar
1 c. flour
1 c. nuts
1 tsp. baking soda
1 tsp. vanilla
½ tsp. salt

Mix all the ingredients together. Bake in 7 x 9-inch loaf pan at 350 degrees for 25 to 30 minutes. Yield: 8 servings.

Mrs. Robert L. Johnson
Augusta Grange
Canton, Mo.

CHERRY PUDDING

1 ½ c. all-purpose flour
1 ½ c. oatmeal
1 tsp. soda
½ tsp. salt
1 ¼ c. brown sugar
⅔ c. melted butter
1 can sour cherries
1 c. white sugar
3 tbsp. flour

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Mix flour, oatmeal, soda, salt and brown sugar; pour melted butter over. Stir until a crumbly mixture forms. Pour half mixture into a buttered 9-inch pan. Drain cherry juice into saucepan; add sugar and flour. Cook until thick and add cherries. Pour over mixture in pan and add the remaining crust mixture. Bake in 370-degree oven until golden brown.

Elaine Willey, Lecturer
Fairview Grange
Shelbyville, Mo.

CHERRY TORTE

1 c. butter or oleo
Sugar
1 ¼ c. flour
1 No. 2 can cherry pie filling
4 egg whites
½ tsp. almond flavoring

Combine butter, 2 heaping tablespoons sugar and flour. Pat into an 9 x 13-inch pan. Bake at 350 degrees for 5 to 10 minutes. Cool. Put on pie filling as layer. Beat egg whites until stiff. Fold in 1 cup sugar and flavoring. Spread over cherries. Bake at 250 degrees for 1 hour. Yield: 15 servings.

Mrs. Kenneth H. Olson, Flora
Tri-County Center Grange No. 427
Holdrege, Neb.

E-Z CHERRY PUDDING

1 1-lb. 4-oz. can cherries
Sugar
Red food coloring
1 c. flour
½ tsp. salt
¾ c. milk

Combine cherries, 1 cup sugar and several drops food coloring. In another bowl, mix flour, 1 cup sugar, salt and milk. Pour into greased 8 x 12-inch baking dish. Spoon over cherry mixture. Bake about 45 minutes in a 350-degree oven. When done, cherries will be at the bottom of pan. Yield: 12-15 servings.

Erma Shuey, Master
Crab Orchard Grange No. 409
Crab Orchard, Neb.

CHERRY TORTE

1 ½ c. sugar
1 c. flour
1 tsp. cinnamon
1 tsp. soda
¼ tsp. salt
1 egg white, beaten
1 tbsp. melted shortening
½ c. nuts
2 c. sour cherries, well drained

Sift dry ingredients together; add beaten egg and shortening. Add cherries and nuts. Bake in well-greased 6 x 8-inch pan 45 minutes in 350-degree oven.

GLAZE:

½ c. cherry juice
2 tbsp. sugar
2 tbsp. cornstarch or flour
Red food coloring

Blend juice, sugar and cornstarch; cook, stirring constantly, until thickened and clear. Add a few drops of red coloring and pour over top of cake while still hot. Yield: 36 servings.

Mrs. Elsie Nowotny, Pomona
Blanco Valley Grange No. 1588
Blanco, Tex.

DATE TORTE

2 eggs, separated
¼ tsp. salt
¾ c. packed brown sugar
⅔ c. Grape Nuts
½ c. chopped walnuts
1 c. chopped pitted dates
Whipped cream

Beat egg whites and salt until foamy. Add 1/2 cup sugar, beating to stiff peaks. Fold in half of cereal. Beat egg yolks until thick; gradually beat in remaining sugar. Fold in remaining cereal; add to egg white mixture. Fold in nuts and dates. Spread in greased and floured 9 x 9 x 2-inch pan. Bake at 350 degrees for 30 to 35 minutes. Cool; serve with whipped cream. Yield: 12 servings.

Mrs. Martin Lashua, Home Ec. Chm.
Wescustogo Grange No. 27
Cumberland Center, Me.

FRUIT COBBLER

Fresh or canned fruit, any type
1 ¾ c. sugar
3 tbsp. butter
1 tsp. baking powder
¼ tsp. salt
½ c. milk
1 c. sifted flour
1 tbsp. cornstarch
⅔ c. boiling water

Cover bottom of 8-inch square pan with fruit. Mix 3/4 cup sugar, butter, baking powder, salt, milk and flour together; pour over fruit. Mix remaining sugar and cornstarch; sprinkle over mixture. Pour boiling water over top. Bake at 375 degrees for 45 minutes. Yield: 9 servings.

Alice Knox, Master
Grandview Grange No. 1637
Latham, Kan.

CRANBERRY DESSERT

2 c. flour
1 c. sugar
2 tsp. baking powder
½ tsp. salt
2 c. whole raw cranberries
1 c. milk
3 tbsp. melted butter

Sift dry ingredients. Add cranberries, milk and melted butter. Mix well. Pour into 8-inch square pan. Bake in 375-degree oven for 1 hour. Serve warm with Butter Sauce.

BUTTER SAUCE:

½ c. butter, melted
1 c. white or brown sugar
¾ c. cream

Combine all ingredients. Bring to a boil on high heat. Cook 10 minutes longer at lowest heat. Yield: 8 servings.

Mrs. John Geil, Home Ec. Chm.
Florida State Grange
Melbourne, Fla.

FRUIT COBBLER

½ c. plus 1 tbsp. sugar
1 tbsp. cornstarch
2 ½ c. canned or fresh fruit and juice
Butter
1 c. sifted flour
1 ½ tsp. baking powder
½ tsp. salt
3 tbsp. shortening
½ c. milk
Whipped or ice cream

Mix 1/2 cup sugar and cornstarch together in saucepan. Stir in fruit gradually; bring to boil for 1 minute, stirring constantly. Pour into 1 1/2-quart baking dish or 8-inch square pan; dot with butter. Sift together remaining sugar and dry ingredients; cut in shortening. Stir in milk; beat until moist. Drop by spoonfuls onto hot fruit. Bake at 400 degrees for 25 to 30 minutes. Serve warm with whipped or ice cream. Yield: 6-8 servings.

Mrs. Carlyle F. Field, Master
Thrifty Grange
Leverett, Mass.

LEMON CRUMB DESSERT

1 box zwieback
¼ lb. butter, melted
4 eggs, separated
Grated rind and juice of 2 lemons
1 can condensed milk

Put zwieback into paper bag and roll out until pieces are fine crumbs. Place in bowl, adding melted butter. Blend well. Set aside. Beat egg whites until stiff or in peaks. Beat egg yolks, adding lemon rind; blend in condensed milk and lemon juice. Fold egg whites into yolk mixture. Pour about three-fourths of crumb mixture onto bottom of round 9-inch torte pan. Pour batter into pan; sprinkle remaining crumb mixture on top. Bake in preheated 300-degree oven for 25 to 30 minutes. Do not remove from pan until completely cooled. Yield: 6-8 servings.

Shirley A. Gay, Master
Hope Grange No. 20
Torrington, Conn.

LEMON SPONGE

1 pkg. lemon Jell-O
1 c. sugar
Dash of salt
Juice and grated rind or 1 lemon
1 c. boiling water
¾ c. cold water
1 can evaporated milk, chilled
Cookie crumbs

To gelatin, add sugar, salt and lemon juice and rind. Add boiling water and stir until thoroughly dissolved. Add cold water and stir. Refrigerate until firm. When firm, whip with beater. Whip evaporated milk thoroughly and blend well with gelatin. Put a layer of fine cookie crumbs in a pan; pour in gelatin mixture. Sprinkle additional crumbs on top and refrigerate until serving time. Yield: 16 servings.

Barbara Goldsmith, Master
Boyden Grange No. 157
Westminster Station, Vt.

MERINGUE DESSERT

2 ½ c. flour
1 ½ c. sugar
1 c. butter
3 eggs, separated
5 to 6 c. cherry, blueberry or peach pie filling
1 tsp. vanilla
½ c. chopped nuts

Blend flour, 1/2 cup sugar and butter with pastry blender. Stir in egg yolks. Pat into bottom of 9 x 13-inch cake pan. Add filling. Beat egg whites and vanilla until stiff, adding remaining sugar gradually. Spread over pie filling carefully. Sprinkle nuts on top. Bake 30 minutes at 325 degrees. Yield: 20 servings.

Mrs. Henry Schmitt, Past Lecturer
Tibbets Grange No. 762
Elkhorn, Wis.

MIRACLE DESSERT

4 c. canned or stewed fruit, undrained
¾ c. all-purpose flour
¾ c. sugar
1 tsp. baking powder
½ tsp. salt
1 egg, unbeaten

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Pour fruit in shallow 8 x 12-inch baking dish. Sift dry ingredients together in bowl. Add egg; mix well to coarse meal texture. Spread over fruit. Bake at 325 degrees about 30 minutes or until brown. Serve warm, plain or with whipped cream. Yield: 8 servings.

Dorothy Williams, Home Ec. Chm.
Snow Valley Grange
Priest River, Idaho

ORANGE PUDDING

- 1 c. raisins
- ½ c. shortening
- 1 c. sugar
- 1 egg, beaten
- ¼ tsp. salt
- 2 tsp. baking powder
- ½ tsp. soda
- 1 c. milk
- 1 tsp. grated orange rind
- 1 c. brown sugar
- Juice of 1 orange
- Juice of ½ lemon

Pour hot water over raisins. Drain and grind. Mix shortening, sugar and egg; add dry ingredients alternately with milk. Add grated rind and ground raisins. Bake in 9 x 13-inch cake pan 30 to 40 minutes in 350-degree oven. Combine brown sugar, 1 tablespoon water and juices; bring to a boil. Pour over warm cake; cut in squares. Serve with whipped cream, if desired.

Mrs. Lois Anderson, Master
Kennedy Ford Grange No. 177
Potlatch, Idaho

PEACH COBBLER

- ¾ cube butter
- 1 c. sugar
- 1 c. flour
- 2 tsp. baking powder
- ⅔ c. milk
- 1 qt. sliced peaches and juice

Cream butter; add sugar and mix well. Sift flour and baking powder; add to creamed mixture alternately with milk. Place peaches in oblong pan; cover with batter. Pour peach juice over batter. Bake at 350 degrees for about 1 hour. Serve warm, topped with whipped cream if desired. Yield: 6 servings.

Isabel Anderegg, Master's Wife
Natal Grange No. 302
Vernonia, Ore.

OATMEAL PEACH BETTY

- 1 qt. canned peaches and juice
- 2 tbsp. lemon juice
- ¼ tsp. cinnamon
- 1 tbsp. butter
- ⅓ c. brown sugar
- ¼ c. melted shortening
- ⅔ c. flour
- ¼ tsp. salt
- ¼ tsp. baking soda
- ⅔ c. oats
- ½ tsp. vanilla

Place peaches into buttered 2-quart casserole. Sprinkle with lemon juice and cinnamon; dot with butter. Mix brown sugar and melted shortening. Sift flour, salt and soda; add oats. Add the flour mixture and vanilla to the shortening mixture; mix well and spread over peaches. Bake 45 minutes in a 375-degree oven. Serve with cream, whipped cream, or vanilla ice cream if desired. Yield: 6-8 servings.

Mrs. Amy Van Hazinga, Master
Ashburnham Grange No. 202
Fitchburg, Mass.

PEACH COTTAGE PUDDING

- 3 tbsp. butter
- ½ c. sugar
- 1 egg
- 1 c. milk
- 1 ½ tsp. baking powder
- 2 c. flour
- 1 pt. sliced peaches

Melt butter and add to sugar. Beat in egg and add milk; beat well. Add baking powder to flour and sift into batter. Beat until smooth; add sliced peaches. Bake in a loaf tin at 350 degrees until tester comes out free of batter. Serve hot with whipped cream or hard sauce. Apples may be substituted for peaches. If canned fruit is used, drain off liquid.

Mrs. May Young, Home Ec. Chm.
Glen Grange No. 279
Intervale, N. H.

PEACH DANDY

- 1 No. 2 ½ can sliced cling peaches
- 2 tbsp. cornstarch
- ½ tsp. ginger
- 2 c. cornflake crumbs
- 1 3-oz. pkg. softened cream cheese
- ¼ c. (firmly packed) brown sugar
- ½ pt. whipping cream, whipped

Drain peaches; reserve 1 cup syrup. Moisten cornstarch and ginger in small amount of syrup. Add to remaining syrup and cook until thickened, stirring constantly. Add peaches. Pour into crumbs; toss lightly. Spread evenly in 9-inch square pan; dot with cream cheese and sprinkle with sugar. Broil several minutes until sugar melts. Serve with whipped cream. Yield: 6 servings.

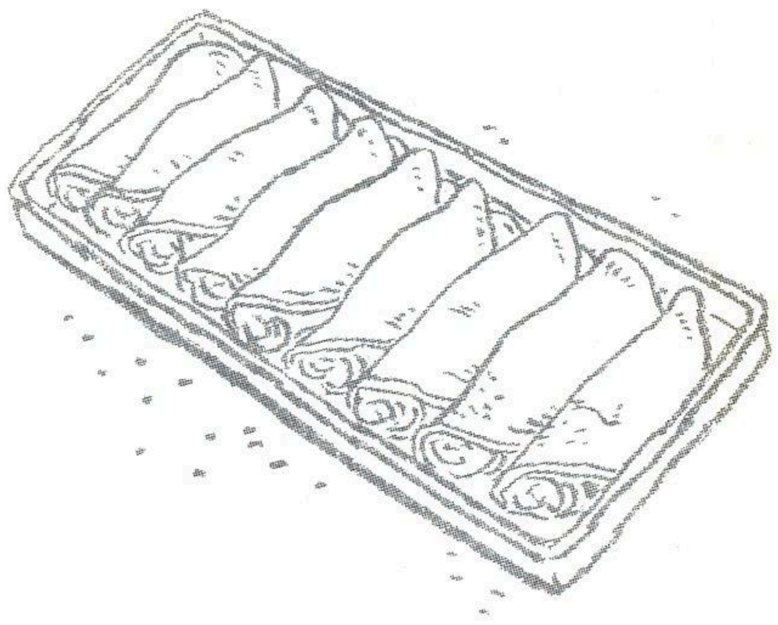
Mrs. Ruby Mills, Master
Lafayette Grange No. 773
Elliston, Va.

PEACH CUSTARD CAKE

1 ½ c. flour
½ tsp. salt
½ c. soft margarine
1 No. 303 can sliced peaches, drained
½ c. sugar
½ tsp. cinnamon
½ c. peach juice
1 egg
1 c. rich milk

Mix first three ingredients in 8 x 8-inch pan; press into bottom and sides like pie crust. Place peaches in crust; sprinkle with sugar and cinnamon. Bake for 20 minutes at 375 degrees. Mix peach juice, egg and milk; pour over peaches. Return to oven and bake 30 minutes longer. Serve with whipped cream or ice cream if desired. Yield: 8 servings.
PERSONAL NOTE: The Hilliards were 1966-67 Montana's young couple.

LaDonna Hilliard, Home Ec. Chm.
Kootenai Valley Grange
Libby, Mont.



PEACH PASTRY

2 c. sifted flour
¼ tsp. baking powder
½ tsp. salt
1 c. sugar
½ c. butter or margarine
12 peach halves
1 tsp. cinnamon
2 egg yolks
1 c. heavy or sour cream

Sift flour, baking powder, salt and 2 teaspoons sugar together in mixing bowl; cut in butter until like cornmeal. Pat on bottom of 8-inch square pan firmly. Drain peach halves and arrange on crust; sprinkle with mixture of remaining sugar and cinnamon. Bake at 400 degrees for 15 minutes. Pour a mixture of slightly beaten egg yolks and cream over top. Bake 30 minutes longer. Yield: 9 servings.

Mrs. Warren Hitz, Master's Wife
Manton Grange No. 732
Manton, Cal.

PEACH PUDDING

1 No. 2 ½ can sliced peaches
1 c. sugar
1 egg, beaten
1 c. flour
1 tsp. baking powder
Pinch of salt

Drain one-half of juice from peaches. Place peach slices in bottom of buttered 8 x 10 x 2-inch baking dish. Mix sugar, egg, flour, baking powder and salt together to make a crumb mixture; put on top of peaches. Bake in 350-degree oven for 25 minutes. If fresh peaches are used, bake a little longer. Yield: 8 servings.

Marguerite Little, Master
Cloverleaf Grange
Edwardsburg, Mich.

QUICK FRUIT DESSERT

3 tbsp. butter
½ c. flour
½ c. sugar
1 ½ tsp. baking powder
½ c. milk
2 c. sweetened canned peaches and juice

Melt butter in 8 x 8-inch pan. Mix all ingredients except fruit. Pour into pan; spoon fruit and juice on top. Cook 35 minutes at 350 degrees. Cherries or blackberries may be used. Yield: 6 servings.

Mrs. J. W. Coleman, Home Ec. Chm.
Bellefonte Grange No. 15
Blackstone, Va.

CRUNCHY PEAR DESSERT

½ c. plus 2 tbsp. butter or margarine
¾ c. firmly packed brown sugar
1 ⅓ c. sifted flour
½ c. flaked coconut
¼ tsp. salt
¾ c. pear juice
¾ c. milk
2 eggs, slightly beaten
½ tsp. vanilla
¾ c. whipping cream
6 canned pear halves, well drained
¼ c. white sugar
1 tsp. cinnamon

Combine 1/2 cup butter, 1/2 cup brown sugar, 1 cup flour and coconut; mix with hands. Spread in 13 x 9 1/2 x 2-inch pan. Bake at 400 degrees 15 minutes. Remove from oven; stir with spoon. Press 2 cups hot baked crunch mixture against bottom and sides of 9-inch pie pan, using fork. Cool. Combine 1/2 cup brown sugar, 1/3 cup flour and salt; blend in pear juice and milk until smooth. Cook over medium heat until mixture thickens and comes to a boil. Boil 1 minute. Remove from heat. Gradually stir hot mixture into beaten eggs; return to heat. Boil 1 minute longer. Blend in 2 tablespoons butter and vanilla. Pour into crunchy crust. Chill; just before serving,

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whip the cream and spread on top. Mix white sugar and cinnamon; dip pear halves into mixture. Arrange on whipped cream. Sprinkle extra crunch over all. Yield: 6 servings.

Edith Wettlaufer, Master's Wife
Clarkes Grange No. 261
Beavercreek, Ore.

PEAR DESSERT

1 qt. pears, peeled and thinly sliced
1 c. self-rising flour
1 c. sugar
1 stick butter or margarine
1 tsp. water

Spread pears in 2-quart greased casserole. Blend with fork or pastry blender, flour, sugar and butter; place in mound over pears. Make a dent in top of mound with knuckle; pour in water. Bake at 350 degrees until browned and pears are tender. Serve warm plain, with whipped cream or a sauce made by beating equal parts of additional sugar and butter or margarine until white and fluffy.

Mrs. Mary C. Key, Master
South Carolina State Grange
Lodge, S. C.

PERSIMMON DESSERT

½ c. butter or shortening
2 c. sugar
3 eggs
3 c. flour
1 tsp. soda
½ tsp. salt
1 tbsp. cinnamon
½ tsp. cloves
1 c. buttermilk
3 c. persimmon pulp
1 tsp. vanilla

Cream butter and sugar well. Add eggs, one at a time, beating well after each addition. Sift flour with dry ingredients; add alternately with buttermilk to sugar mixture. Add persimmon pulp and vanilla. Pour into loaf pan. Bake 45 minutes in 350-degree oven. Serve with whipped cream.

Mrs. Ethel Davis, Ceres
The National Grange
Washington, D. C.

GRAHAM CRACKER DESSERT

½ c. butter
Sugar
2 eggs, separated
1 c. milk
2 tsp. baking powder
24 graham crackers, crushed
1 c. chopped nuts
1 tsp. vanilla
Small can crushed pineapple

Cream butter with 1 cup sugar. Beat egg yolks; add milk. Add baking powder to crumbs, then add both mixtures. Add nuts. Beat egg whites stiff. Add to mixture with 1 teaspoon vanilla. Bake 30 minutes in 350-degree oven in 12 x 8-inch greased pan. Add 1 cup sugar to pineapple. Cook 10 minutes. Pour over cake when taken from oven. Serve with whipped cream or ice cream. Yield: 8 servings.

Ann Kelman, Home Ec. Chm.
Aptos Grange No. 800
Aptos, Cal.

PINEAPPLE DESSERT

1 c. boiled rice
1 lge. can crushed pineapple
1 pt. cream
½ c. sugar to taste

Put rice in large bowl. Drain all pineapple juice and add to rice in bowl. Pour in cream. Mix all ingredients and sweeten to taste. Yield: 4-6 servings.

Mrs. Denise Wagner, Master
Roxbury Grange No. 7
Roxbury, Conn.

PINE SCOTCH PUDDING

¾ c. sifted all-purpose flour
1 tsp. baking powder
¼ tsp. salt
2 eggs
1 c. sugar
1 tsp. vanilla
1 c. crushed pineapple, well drained
1 c. nutmeats, chopped
Whipped cream

Sift flour, baking powder and salt together. Beat eggs until fluffy; gradually add sugar, beating constantly until thick. Add vanilla. Fold in pineapple and nutmeats. Then fold in dry ingredients. Pour into a well-greased 12 x 18 x 2-inch pan. Bake at 325 degrees for 35 minutes. Cut into squares after it has cooled. Serve with whipped cream and Butterscotch Sauce poured or spooned over the whipped cream.

BUTTERSCOTCH SAUCE:

¼ c. butter
1 tbsp. flour
1 c. light brown sugar
1 egg
¼ c. pineapple juice
¼ c. water
½ tsp. vanilla

Mix butter and flour together; add sugar, juice and water. Bring to a boil and boil 3 minutes; cool. Add egg; cook for 1 minute and add vanilla. Yield: 12 servings.

Dora Wilbert
Collins Center Grange
Collins, N. Y.

PRUNE PUDDING

33 prunes
½ c. sugar
4 egg whites

Wash and pick over prunes; put in pan and cover with cold water. Cook until tender. When water is almost evaporated, remove stones and cut prunes into small pieces. Sprinkle with sugar. Beat egg whites until stiff; add prunes gradually. Pour into a buttered pudding dish. Bake at 350 degrees 25 minutes. Chill and serve. Yield: 6 servings.

Mrs. Jean Tierney, Master
Hingham Grange No. 299
East Weymouth, Mass.

RASPBERRY DESSERT

2 10-oz. pkg. frozen red raspberries
1 ¼ c. water
½ c. sugar
2 tsp. lemon juice
4 tbsp. cornstarch
50 lge. marshmallows
1 c. milk
2 c. heavy cream, whipped
1 ¼ c. graham cracker crumbs
¼ c. chopped nuts
¼ c. butter, melted

Heat raspberries with 1 cup water, sugar and lemon juice. Dissolve cornstarch in remaining water; stir into raspberries. Cook until thickened and clear; cool. Melt marshmallows in milk over boiling water; cool thoroughly. Whip heavy cream; fold into marshmallow mixture. Mix crumbs, nuts and butter in 13 x 9 x 2 5/8-inch pan; press firmly into bottom. Spread marshmallow-cream mixture over crumbs; spread raspberry mixture over top. Refrigerate until firm. Strawberries may be substituted for raspberries. Yield: 15-18 servings.

Helen Lown, Home Ec. Chm.
Adams Grange No. 286
Hillsdale, Mich.

RHUBARB BUTTER CRUNCH

3 c. finely diced fresh rhubarb
½ c. white sugar
1 tbsp. flour
½ tsp. nutmeg
1 c. brown sugar, firmly packed
1 ¼ c. sifted flour
1 c. rolled oats
½ tsp. salt
½ c. butter
⅓ c. shortening

In bottom of a greased 10 x 6 x 1 1/2-inch baking pan, thoroughly mix diced rhubarb, white sugar, flour and nutmeg. Combine brown sugar, sifted flour, oats and salt in a bowl; cut in butter and shortening as for pastry and sprinkle on top of rhubarb. Bake at 375 degrees 30 to 40 minutes or until crisp and nicely browned. Serve warm with cream. Yield: 6 servings.

Mrs. Donald Eibey, Sec.
Prairie Center Grange
Manchester, Ia.

RHUBARB CRUNCH

1 c. sifted flour
¾ c. uncooked oats
1 c. firmly packed brown sugar
½ c. melted butter
1 tsp. cinnamon
4 c. diced rhubarb
1 c. white sugar
2 tbsp. cornstarch
1 c. water
1 tsp. vanilla

Combine flour, oats, brown sugar, butter and cinnamon; mix until crumbly. Press half of mixture into 9-inch baking pan; cover with rhubarb. Cook white sugar, cornstarch, water and vanilla until thick and clear; pour over rhubarb. Top with remaining crumbs. Bake at 350 degrees 1 hour. Cut into squares and serve warm, plain or with cream or whipped cream. Yield: 8 servings.

Mrs. Paul Bekemeier, Master's Wife
Hanover Grange No. 2309
Hamilton, O.

RHUBARB DELIGHT

1 ¾ c. sugar
1 c. flour
3 tbsp. butter
1 tsp. baking powder
½ tsp. salt
½ c. milk
3 c. rhubarb
1 tbsp. cornstarch
1 tbsp. cinnamon
1 c. hot water

Mix 3/4 cup sugar, flour, butter, baking powder, salt and milk. Spread rhubarb on bottom of baking dish; spoon mixture over rhubarb. Mix 1 cup sugar, cornstarch and cinnamon. Sprinkle over dough; pour hot water over all. Bake for 1 hour at 350 degrees. Serve with whipped cream. Yield: 8 servings.

Mrs. Wilbur Henriott, Master's Wife
Fairfield Grange
Delavan, Wis.

RHUBARB ROLL

2 ⅓ c. sugar
Water
3 c. sifted flour
3 tsp. baking powder
½ tsp. salt
½ c. shortening

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1 c. milk
3 tbsp. melted butter
4 c. cut rhubarb

Combine 1 1/2 cups of sugar and 1 1/2 cups of water; cook 5 minutes. Pour into a greased rectangular baking pan. Sift together flour, baking powder, salt and 1/3 cup sugar; cut in shortening. Add milk and stir lightly. Knead lightly on a floured board. Roll into a 12-inch square, 1/3 inch thick. Brush with melted butter. Spread dough with 3 cups rhubarb and roll as for jelly roll. Cut into 1 1/2-inch slices and place in syrup. Bake at 450 degrees 40 minutes. Cook remaining rhubarb and sugar with 2/3 cup water; baste roll while cooking. May be made with frozen rhubarb if not allowed to thaw before spreading on dough. Yield: 8 servings.

Mrs. Doris Kershner, Lady Asst. Steward
The National Grange
Wheatland, Wyo.

RHUBERRY DELIGHT

1 ½ c. flour
1 tsp. baking powder
½ tsp. salt
¼ c. plus 2 tbsp. butter or margarine
1 egg, beaten
2 tbsp. milk
1 3-oz. pkg. strawberry gelatin
2 c. rhubarb
1 c. sugar

Sift 1 cup flour with baking powder and salt; cut in 2 tablespoons butter or margarine. Stir in egg and milk. Pat into bottom and sides of a 9 x 13-inch pan; cover with raw rhubarb. Sprinkle with gelatin. Top with mixture of 1/2 cup flour, sugar and 1/4 cup melted butter or margarine. Bake at 350 degrees for 50 minutes. Yield: 6-8 servings.

Nina Cook, Sec.
Kenna Grange
Ripley, W. Va.

STRAWBERRY SHORTCAKE

2 c. bread flour
3 tsp. baking powder
½ tsp. salt
1 c. sugar
½ c. shortening, part butter
2 eggs
¾ c. milk or cold water
Strawberries

Sift together flour, baking powder and salt. Beat sugar and shortening together. Add eggs; beat. Add flour mixture alternately with milk. Bake at 350 degrees about 45 minutes. Serve with strawberries. Yield: 8 servings.

Mrs. Anne Parrish
Lyndon Grange No. 713
Sheboygan Falls, Wis.

STRAWBERRY SHORTCAKE

2 c. flour
½ tsp. salt
⅓ c. sugar
4 tsp. baking powder
2 tbsp. shortening
⅔ c. milk
1 egg
Butter
Crushed strawberries

Combine flour, salt, sugar and baking powder. Cut in shortening with knife. Mix milk and egg together; stir into flour mixture to make a soft dough. Spread in a well-greased 6 x 10-inch pan. Bake 12 to 15 minutes at 425 degrees. Split cake and spread with butter. While warm, place strawberries between and on top of shortcake. Serve with light cream or top with whipped cream. Peaches may be substitued for strawberries. Yield: 4-6 servings.

Mrs. Carrie A. H. Uhland, Sec.
Hope Grange No. 43
Bridgeton, N.J.

VANILLA ICE CREAM NIP TREAT

3 heaping tbsp. ice cream
2 tbsp. blackberry brandy
3 tbsp. fruit cocktail
Whipped cream (opt.)

Place ice cream in sherbet glass; add blackberry brandy and fruit cocktail. Top with whipped cream. Yield: 1 serving.

Mrs. Aurelia Mattle, Master's Wife
Dorothy Grange No. 209
Mays Landing, N.J.

BANANA DESSERT

2 eggs, beaten
1 No. 303 can chunk or crushed pineapple, drained
4 tbsp. bottled lemon juice
1 c. sugar
Pinch of salt
2 level tbsp. cornstarch
2 apples
6 bananas
1 c. miniature marshmallows
Chopped nuts (opt.)

Mix eggs, pineapple juice, lemon juice, sugar and salt in saucepan; heat over medium heat until hot. Mix cornstarch with enough water to make a thin paste; stir into heated juice and continue to cook, stirring until thick. Let custard cool until cold. Peel and dice apples and bananas; add drained pineapple, marshmallows and nuts. Mix with prepared cold custard. Yield: 8 servings.

Mrs. Hale Rowe, Home Ec. Chm.
North Washington Grange
Apollo, Pa.

WATERMELON AMBROSIA

½ watermelon, cut out, leaving 1-inch of red meat
1 med. jar maraschino cherries
1 No. 303 can fruit cocktail
1 can mandarin oranges
1 lge. can pineapple cubes
1 c. miniature marshmallows
1 med. 7-Up
Coconut (opt.)

Cut center of watermelon into bite-sized pieces; add drained fruit. Mix fruit and marshmallows in watermelon cavity; pour part of 7-Up over mixture. Sprinkle with coconut and refrigerate. When ready to serve, pour remaining 7-Up over fruit mixture.

Mrs. Vera H. Bryson, Home Ec. Chm.
Orland Grange
Orland, Cal.

CHERRY DESSERT

2 c. crushed vanilla wafers
⅓ c. melted butter
½ c. butter
1 ½ c. powdered sugar
2 eggs
1 c. heavy cream, whipped
2 tbsp. cocoa
¼ c. sugar
¼ c. cut-up maraschino cherries
1 c. chopped nutmeats
1 mashed banana

Mix wafer crumbs and melted butter. Spread in 9 x 13-inch pan reserving 2 tablespoons for topping. Cream butter with powdered sugar; add eggs, one at a time, beating well after each addition. Spread mixture over crumbs. Mix whipped cream, cocoa and sugar. Mix cherries, nuts and bananas; fold into whipped cream mixture. Spread in pan. Sprinkle with reserved crumbs. Chill several hours or overnight. Yield: 10 servings.

Mrs. Donald Traver, Sr., Home Ec. Chm.
Prairie Center Grange
Ryan, Ia.

CHERRY DESSERT

1 No. 2 can crushed pineapple
1 pt. red pie cherries
1 ½ c. white sugar
⅓ c. tapioca
2 c. flour
1 c. quick-cooking oats
1 c. bran flakes
½ tsp. soda
1 c. brown sugar
¾ c. melted margarine

Cook crushed pineapple, cherries, white sugar and tapioca together until tapioca is done. Mix flour, oats, bran flakes, soda, brown sugar, and melted margarine. Use half the flour mixture to cover bottom of a 9 x 13-inch pan; pour in cooked cherry mixture. Top with remaining flour mixture. Bake at 350 degrees for 25 minutes. Serve with whipped cream.

Helen Croan, Home Ec. Chm.
Pine Grove Grange No. 356
Hood River, Ore.

CHERRY DESSERT

FILLING:

1 No. 2 can crushed pineapple
1 No. 2 can pie cherries
1 ½ c. sugar
⅓ c. tapioca
Juice of ½ lemon

Soak tapioca in pineapple and cherry juices 15 minutes. Add sugar and cook over low heat until clear. Add fruit and lemon juice. Remove from heat and set aside to cool.

CRUST:

1 c. melted butter or margarine
1 c. quick rolled oats
2 c. sifted flour
1 c. bran flakes
1 tsp. soda

Mix all ingredients until crumbly. Put two-thirds of mixture in bottom of 13 1/2 x 8 1/2-inch Pyrex pan and pat down. Pour in cooled fruit mixture. Sprinkle remaining crust mixture on top. Bake at 350 degrees 30 minutes. Serve warm or cold with whipped cream. Yield: 12-15 servings.

Mrs. Stanton Stevens, Home Ec. Chm.
Myrtle Grange No. 289
Myrtle Point, Ore.

CHERRY AND PINEAPPLE DESSERT

¾ c. shortening, melted
1 tsp. soda
1 c. quick oats
2 c. flour
Dash of salt
1 c. brown sugar, packed
1 No. 2 can crushed pineapple
1 can pie cherries
1 c. white sugar
¼ c. Minute tapioca

Combine soda, oats, flour, salt and brown sugar; add shortening. Crumble half of mixture into an 8 x 12-inch loaf pan. Cook undrained pineapple, cherries, sugar and tapioca until thick; pour over crumb mixture. Spread remaining crumb mixture on top. Bake at 300 degrees for 30 to 40 minutes. Yield: 12 servings.

Mrs. Marilyn Reynolds, Master
Elk Creek Grange No. 441
Orland, Cal.

CHERRY AND PINEAPPLE DESSERT

1 c. oatmeal
1 c. brown sugar
1 tsp. soda
2 c. flour
¾ c. shortening
1 tsp. salt
1 c. white sugar
1 No. 2 can pineapple
1 No. 2 can pitted pie cherries
¼ c. Minute tapioca

Combine oatmeal, brown sugar, soda, flour, shortening and salt. Line bottom of greased 10 x 14 1/2-inch pan with two-thirds of the mixture. Cook white sugar, pineapple, cherries and tapioca until thick; pour over crust. Top with remaining crumb mixture. Bake at 300 degrees 30 to 40 minutes. Yield: 16 servings.

Nellie Snodgrass, Home Ec. Chm.
Glenn Co. Pomona Grange No. 12
Orland, Cal.

FRUIT COCKTAIL DESSERT

1 c. flour
1 tsp. soda
1 c. white sugar
½ tsp. salt
1 No. 2 ½ can fruit cocktail, drained
1 egg, beaten
1 tsp. vanilla (opt.)
½ c. nutmeats
½ to 1 c. brown sugar

Sift flour, soda, white sugar and salt four times. Drain cocktail thoroughly. Add fruit cocktail and beaten egg to dry ingredients; add vanilla. Pour into 9 x 9-inch greased pan. Mix nuts and brown sugar. Swirl over top of pudding. Bake in 325 to 350-degree oven for 45 minutes to 1 hour. Serve with whipped cream or ice cream.

Anna Wendt, Home Ec. Chm.
Missouri Flat Grange No. 612
Baker, Ore.
Audrey A. Ward, Master
Silver Lake Grange No. 466
Bethel, Vt.
Chrystle Bedell, Home Ec. Chm.
Hope Grange No. 269
Alsea, Ore.

FRUIT COCKTAIL DESSERT

1 ½ c. white sugar
1 ½ c. sifted flour
¼ tsp. salt
1 ½ tsp. baking soda
1 egg beaten
2 c. fruit cocktail, undrained
1 ½ tsp. vanilla
1 c. brown sugar
½ c. nuts

Sift together the first four ingredients; add beaten egg, fruit cocktail and vanilla. Mix well. Pour into greased 9 x 12-inch baking pan. Sprinkle with brown sugar and nuts. Bake for 1 hour at 325 degrees.

Jean Williams, Master
Conn. River Grange No. 518
Windsor, Vt.

FRUIT COCKTAIL PUDDING

3 ½ c. white sugar
3 c. flour, sifted 3 times
2 tsp. soda
2 eggs, slightly beaten
2 ½ c. fruit cocktail, undrained
½ c. brown sugar
1 c. chopped nuts

Sift 3 cups white sugar with flour and soda. Add eggs and fruit cocktail. Mix by hand until well blended. Pour in well greased 9 x 13 or 12 x 12-inch pan. Combine remaining ingredients and sprinkle on top. Bake 1 hour at 325 degrees. Cool; cut in squares. Serve with whipped cream or dessert topping whip. Yield: 16 servings.

Mrs. Inez Kuger, Jr. Com.
Idaho State Grange
Caldwell, Idaho

MOCK DATE PUDDING

1 c. flour
1 c. sugar
½ c. nutmeats
½ tsp. salt
1 No. 2 can fruit cocktail, undrained

Blend dry ingredients thoroughly in large deep pie pan. Add fruit cocktail; blend well. Bake at 275 degrees for 1 hour and 30 minutes. Serve with vanilla ice cream. Yield: 8 servings.

Mrs. Nina Berry, Home Ec. Chm.
Beacon Light Grange No. 557
Richmond, Vt.

FRUIT DESSERT

3 red apples
3 seedless oranges
2 lb. cranberries
1 ½ c. sugar
2 lge. bananas, cut into small pieces

Wash and dry unpeeled apples and oranges. Grind together oranges, apples and cranberries; add sugar and bananas. Mix well. Decorate with candied cherries. Yield: 12 servings.

Mrs. Matilda S. Voorhees, Master's Wife
Wayside Grange No. 214
Asbury Park, N. J.

FRUIT DESSERT

1 orange, peeled and cut up
1 banana, cut up
½ c. raisins
½ c. pineapple, drained
2 apples, cut up
Salad dressing
Sour cream

Put raisins in hot water; let stand a few minutes. Drain; mix with apples. Add remaining fruits. Add a tablespoonful of salad dressing mixed with a little sour cream. Mix together and serve.

Mrs. William Plummer, Ceres
Waterport Grange No. 1059
Albion, N.Y.

FRUIT DESSERT

20 graham crackers, crushed
½ c. melted butter
30 marshmallows
½ c. milk
1 lge. can fruit cocktail, drained
1 c. heavy cream, whipped

Mix cracker crumbs and butter; press mixture into 8 x 10-inch pan, reserving 1/2 cup crumbs. Melt marshmallows in milk in top of double boiler and cool. Mix drained fruit cocktail and whipped cream into cooled marshmallow mixture; turn into crumb lined pan. Sprinkle reserved crumb mixture on top. Chill. Yield: 8-10 servings.

Bess Jones, Home Ec. Chm.
Portland Grange
Lyons, Mich.

FRUIT DESSERT

2 eggs
3 tsp. sugar
¼ tsp. dry mustard
½ pt. plus 1 tbsp. cream
3 tbsp. lemon juice
Pinch of salt
1 c. Malaga grapes, cut up
1 c. canned cherries
1 c. pineapple chunks
1 c. sliced or cubed apples
1 c. chopped walnuts
1 c. seeded raisins
1 lge. orange, cut fine

Beat together eggs, sugar, dry mustard, 1 tablespoon cream, lemon juice and salt. Cook in double boiler until thick. Cool; add 1/2 pint cream, whipped not too stiff. Stir over mixed fruit, before serving. Yield: 10 servings.

Mrs. Leon Dawley, Serv. and Hosptal. Chm.
Lisbon Grange No. 940
Ogdensburg, N.Y.

MIXED FRUIT DESSERT

1 lge. can salad fruits
1 lge. bottle red or green cherries
2 bananas
½ lb. dates
¼ lb. walnuts
1 pt. whipping cream
1 level tbsp. sugar
1 level tbsp. mayonnaise

Drain salad fruits and cherries. Cut up bananas, dates, walnuts and other desired fruits. Whip cream, adding sugar and mayonnaise. Combine with fruit mixture and pack in a bread tin. Chill thoroughly. Yield: 10 servings.

Mrs. D. L. Branch
Mountainside Grange No. 1328
Glens Falls, N.Y.

QUICK CRANBERRY DESSERT

3 c. fresh or frozen cranberries
¾ c. sugar
½ c. chopped nuts
½ c. heavy cream
20 lge. marshmallows, cut in pieces
1 8½-oz. can crushed pineapple, drained

Grind cranberries and add sugar. Chill for 2 hours. Add marshmallows, pineapple and nuts. Whip cream; fold in cranberries. Cover and refrigerate or freeze. Yield: 6 servings.

Mrs. Mamie Muschlitz, Home Ec. Chm.
Star Grange No. 993
Nazareth, Pa.

SAUCY PEAR SNOW

4 fresh Bartlett pears
¼ c. lemon juice
¼ tsp. salt
½ c. sugar
1 envelope unflavored gelatin
¼ c. cold water
½ c. boiling water
½ tsp. vanilla
2 egg whites
1 10-oz. pkg. frozen sliced strawberries, thawed

Pare, halve, core and dice 2 pears; press through sieve or mash with fork to make a puree. Stir in lemon juice, salt and sugar. Soften gelatin in cold water; add boiling water and stir until completely dissolved. Stir pear puree and vanilla into gelatin; chill until slightly thickened. Beat egg whites until stiff; fold in gelatin mixture. Pour snow mixture into eight individual molds or spoon into eight dessert dishes; chill until firm. Just before serving, pare, halve, core and slice remaining pears; combine with strawberries. Unmold snow and serve with fruit sauce. Garnish with slivered almonds, if desired. Yield: 8 servings.

Photograph for this recipe on page 275 .

RECIPE FOR FROSTY APPLESAUCE SHERBET ON PAGE 303

DELICIOUS ICE CREAM

The All-American favorite, ice cream, is good the year around. But it's extra good during spring and summer. It's perfect for cookouts.

You can make ice cream in an ice cream freezer or in the refrigerator. If you are limited in time, prepare it in the refrigerator. The freezer method requires more time to prepare especially if the freezed is hand cranked. When buying a freezer, choose one suitable to your needs.

FREEZER

Follow these steps to make smooth ice cream:

1. Thoroughly chill the ice cream mixture. If possible chill the mixture in the ice cream freezer can. Every step outlined here is important in getting a smooth, delicious ice cream.
2. Fill freezer no more than ⅔ full to allow for expansion. When the dasher turns, air is beaten into the ice cream mixture. This extra space is called the overrun. Check at the end of the freezing time and this space will be filled.
3. Ice cream salt is needed for freezing the mixture. It reduces the temperature of the ice and helps absorb the heat from the mixture. As the mixture loses heat, the ice will melt.
4. Use 8 parts of ice to 1 part of ice cream salt for freezing. If you are using large pieces of ice in freezing, crush the ice so the freezing will take place faster.
5. As you begin turning the freezer handle, begin with a slow motion. After some time you will feel a change and it will seem more difficult to turn. As this happens, you should begin to turn the handle faster. All these things help to produce a smooth ice cream.
6. When ice cream is ready, drain all water from the freezer container. It is easy to let the brine get into the ice cream mixture. Carefully wipe the cover of the freezer can before removing.
7. Remove the freezer can from the container. Immediately remove the dasher and with a scraper removed all ice cream from dasher.
8. Cover the freezer can with two layers of waxed paper. Replace cover and plug hole in cover with waxed paper.
9. Place freezer back in ice, using 4 parts ice to 1 part ice cream salt. Allow ice cream to harden for at least two hours.

REFRIGERATOR

Hints to help you make successful refrigerator ice cream:

1. Highly successful in making refrigerator ice cream is evaporated milk. The evaporated milk should first be whipped before adding the other ingredients. Do not overbeat. Beat only until mixture is stiff.
2. Combine milk with other ingredients. This should be done as quickly as possible since you will not want the air bubbles in the milk to begin to break down.
3. Pour mixture into a container for freezing and cover carefully. If the mixture is not covered, ice crystals will form on top. Allow 2 to 4 hours for freezing.

BISCUIT TORTONI

¾ c. dry macaroon crumbs
¼ c. sugar
Few grains of salt
½ c. milk
1 c. cream, whipped
¼ tsp. vanilla
¼ tsp. almond extract

Soak macaroon crumbs with sugar, salt and milk for 1 hour; fold in whipped cream, vanilla and almond extract. Fill paper cups with mixture and cover with few macaroon crumbs. Place paper cups in freezer tray of refrigerator. Freeze overnight. Yield: 10 servings.

Mrs. Richard Strickland, Master's Wife
Norrisville Md. Comm. Grange
Stewartstown, Pa.

CHOCOLATE DESSERT

2 c. crushed graham crackers
Margarine
3 c. powdered sugar
4 eggs
1 tsp. vanilla
2 envelopes dessert topping mix
½ c. sugar
4 tbsp. cocoa
1 banana, mashed

Mix cracker crumbs and 1/2 cup margarine. Press in 9 x 3-inch pan. Cream 1 cup margarine with powdered sugar. Add eggs, one at a time, beating well after each. Add vanilla; spread on cracker layer. Make dessert topping mix as directed on package. Whip in sugar and cocoa. Add banana. Spread over second layer and freeze. Yield: 12-15 servings.

Mrs. Richard Jarchow
Western Nebraska Grange No. 408
Daykin, Neb.

FROZEN CRANBERRY CREME

32 lge. marshmallows
1 pt. cranberry juice cocktail
2 tbsp. lemon juice

Set control of refrigerator freezer at coldest setting. Heat marshmallows and 1/4 cup cocktail over low heat. Fold over and over until marshmallows are about three-fourths melted. Remove from heat and continue folding until mixture is smooth and fluffy. Let the mixture cool thoroughly. Add remaining cocktail, lemon juice and blend well. Turn mixture into freezing tray. Freeze until mushy. Remove to bowl and beat until smooth. Refreeze in refrigerator. Yield: 6-8 servings.

Mrs. Bertha M. Dunn, Master
Dan Emmett Grange No. 2607
Mt. Vernon, O.

PINK ARCTIC FREEZE

2 3-oz. pkg. cream cheese
2 tbsp. mayonnaise
3 tbsp. sugar
1 1-lb. can whole cranberry sauce
1 9-oz. can crushed pineapple
½ c. chopped walnuts
1 c. whipping cream, whipped

Soften cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into 8 1/2 x 4 x 3-inch loaf pan and freeze 6 hours or overnight. Yield: 8-10 servings.

Fay Earl, Ex. Comm. Jr. Matron
Smith River Grange
Reedsport, Ore.

FROZEN YUM YUM

⅔ c. butter
2 c. powdered sugar
3 egg yolks, slightly beaten
2 squares melted chocolate
Pinch of salt
1 tsp. vanilla
½ c. chopped nuts
3 egg whites, well beaten
Graham cracker crumbs
1 qt. mint or other ice cream, softened

Cream butter and sugar; add egg yolks, chocolate, salt, vanilla and nuts. Fold in egg whites. Grease 9 x 13-inch pan; place crumbs in bottom. Put mixture on top of crust. Freeze for 1 to 2 hours. Spread ice cream on top; sprinkle with graham cracker crumbs. Freeze. This can be made the day before. Take out of freezer 10 to 15 minutes before serving for better results in slicing. Yield: 8-12 servings.

Mrs. Mabel E. Lenz, Sec.
Lyle Grange No. 789
Lyle, Minn.
Mrs. D. V. Holterman, Pianist
Rising Sun Grange No. 718
Brandon, Wis.

GRAPE NUT ICE CREAM

3 c. sugar
3 eggs
3 14¾-oz. cans evaporated milk
2 tbsp. vanilla
2 c. Grape Nuts
Whole milk

Place sugar, eggs, evaporated milk and vanilla in a large bowl. Beat with beater until well mixed. Stir in Grape Nuts. Let set until Grape Nuts are well absorbed into mixture. Pour into 1 gallon freezer. Fill to within 1 inch of top with whole milk. Mix all ingredients well. Churn according to directions on freezer.

June Allen, Home Ec. Chm.
Maple Grove Grange No. 148
Douglas Hill, Me.

AMERICAN ICE CREAM

3 qt. milk or 2 ½ qt. milk plus 1 pt. cream
6 eggs
¼ tsp. salt
½ c. flour
3 c. sugar
2 tbsp. vanilla

Heat milk nearly scalding hot over hot water. Beat eggs just enough to mix. Add salt, flour and sugar sifted. Pour this mixture into the warmed milk. Stir constantly until the mixture thickens to a soft custard consistency or coats the spoon. Remove from hot water. Set in cold water to stop cooking. Then add cream, if it is being used, and the vanilla or other flavoring. Freeze while stirring, using an 8 to 1 ice and salt mixture. Yield: 32 servings.

Rodney J. Hand, Master
Addison Subordinate Grange No. 854
Addison, N. Y.

FROZEN CUSTARD

1 qt. milk
1 c. sugar
3 eggs
½ c. nuts, chopped
½ c. canned figs, cut fine
1 tsp. vanilla

Combine milk, sugar and eggs and cook in double boiler until thick. Cool and then add nuts, figs and the vanilla. Freeze as you would ice cream.

Mrs. Bruce Frederick, Master's Wife
Turbot Grange No. 249
Milton, Pa.

HOMEMADE FREEZER ICE CREAM

1 qt. whole milk
4 eggs
2 tbsp. flour
2 c. sugar
1 pt. cream
1 tbsp. vanilla
3 bananas (opt.)

Scald milk in double boiler. Beat eggs; add flour and sugar. Beat until creamy and smooth. Stir slowly into milk and cook until thick, stirring constantly. Let cool, then add cream and vanilla. Pour into 1-gallon ice cream freezer. Add more milk if necessary to fill, but do not fill too full as freezing will expand. Crush bananas and add for banana ice cream if desired. Yield: 16 servings.

Mrs. Ted Bell, Home Ec. Chm.
Hagerman Valley Grange No. 218
Hagerman, Idaho

HOMEMADE ICE CREAM

2 qt. milk
2 ½ c. sugar
½ c. flour
8 eggs, well beaten
3 tbsp. vanilla
1 tsp. salt

Heat milk in 3-quart saucepan; set in frying pan of water. Scald. Add sugar and flour to eggs. Add this to milk and cook until custard is thick. Remove from heat; add vanilla and salt. Let cool. Freeze in ice cream freezer. Yield: 1 gallon.

Mrs. Shirley Lilly, Master's Wife
Berkshire Grange No. 1563
Newark Valley, N. Y.

LEMON ICE CREAM

2 lemons
1 c. sugar
2 eggs
1 can sweetened evaporated milk
½ c. milk
1 pt. cream
1 tsp. vanilla

Grate rind of lemons and work in 1 cup sugar until well colored. Add eggs, juice of lemons, milks, cream and vanilla. Mix thoroughly. Freeze in electric ice cream freezer. Yield: 2 quarts.

Mrs. Jane A. Hoffman, Master's Wife
Northumberland Grange No. 218
Northumberland, Pa.

OLD-FASHIONED VANILLA ICE CREAM

1 qt. milk
1 c. light cream
2 c. sugar
2 tbsp. cornstarch
½ tsp. salt
7 eggs, beaten
4 tsp. vanilla
1 pt. whipping cream, whipped

Scald milk and light cream in top of a large double boiler; blend sugar, cornstarch and salt. Add to milk; cover over boiling water 15 to 20 minutes. Gradually add mixture to eggs; return to double boiler and cook over hot water 3 minutes. Remove from heat and cool. Add vanilla and whipped cream. Freeze in crank type freezer. For something deliciously different, add 6 Heath candy bars, cut in small pieces, during the last 2 or 3 minutes of freezing. Yield: 3-4 quarts.

Ben Warden, Master's Wife
Van Duzen River Grange
Carlotta, Cal.

HOMEMADE FREEZER ICE CREAM

4 eggs, separated
2 c. sugar
2 tbsp. cornstarch
1 tsp. salt
Milk
½ pt. whipping cream
3 tsp. lemon flavoring
2 tbsp. vanilla flavoring

Combine egg yolks, sugar, cornstarch, salt and 2 cups milk in double boiler and cook until thickened. Add beaten egg whites, cream, flavorings and enough milk to fill freezer within 2 inches of the top. Freeze in hand freezer or electric freezer until hard. Yield: 1 gallon.

Mrs. Lorraine Muecke, Home Ec. Chm.
Emerson Grange No. 190
Heyburn, Idaho

HOMEMADE ICE CREAM

4 eggs
4 c. sugar
1 can sweetened condensed milk
1 pt. cream
1 ½ qt. milk
1 tbsp. vanilla
⅓ c. cocoa (opt.)

Beat eggs and sugar together until mixture is light and creamy. Add the condensed milk and cream and some of whole milk. Mix well. Pour mixture into 6-quart freezer can and add milk until can is full to within 3 or 4 inches of the top. Add flavoring. Freeze in either a hand or electrically operated freezer for 12 to 15 minutes. When making the chocolate, add the cocoa to the sugar-egg mixture and mix well. Yield: 20 servings.

Russell Schall, Master
Marshall Grange No. 539
Ford City, Pa.

HOMEMADE ICE CREAM

5 eggs
3 c. white sugar
1 tbsp. vanilla
1 13-oz. can evaporated milk
¾ gal. rich milk

Beat eggs until light in color; add sugar, 1 cup at a time and beat well. Add vanilla and evaporated milk. Add 1/2 gallon milk and pour into 1 1/2 gallon ice cream freezer. Add enough milk to fill can about three-fourths full. Cover and freeze with ice and salt according to the directions of ice cream freezer. Yield: 20 servings.

Mrs. Ray Scott, Master
Guilford Grange No. 934
Hanoverton, O.

HOMEMADE ICE CREAM

4 eggs
2 c. sugar
½ tsp. salt
1 tbsp. vanilla
½ c. walnuts and 2 tsp. Mapleine flavoring or 1 8-oz. jar maraschino cherries, chopped
1 pkg. dessert topping mix
Whole milk
1 pt. half and half
2 13-oz. cans evaporated milk

Beat eggs; add sugar, salt, vanilla and nuts. Dissolve dessert topping mix in 1/4 cup milk and add to sugar mixture. Mix in half and half and evaporated milk; add enough whole milk to bring liquid to within 3 inches of freezer top. Freeze. Yield: 1 gallon ice cream.

Mrs. Russell S. Curtis, First Lady
New York State Grange
Cazenovia, N. Y.

REFRIGERATOR ICE CREAM

1 envelope gelatin
3 c. milk
1 c. sugar
2 eggs
1 c. whipping cream
2 tsp. vanilla

Soak gelatin for 5 minutes in 1/2 cup cold milk. Scald 2 1/2 cups milk. Then add gelatin. As soon as dissolved, add sugar; stir. Add eggs and cream and beat thoroughly with rotary beater. Add vanilla; cool. Freeze. When frozen quite firmly, turn into mixer bowl and beat thoroughly. Return to freezer for about 2 hours. For chocolate ice cream, mix 4 tablespoons cocoa with the sugar. Yield: 8 servings.

Mrs. Gerald Robinson, Sec.
Mariposa Grange No. 2167
Melbourne, Ia.

BUTTER-CRUNCH DESSERT

2 c. Rice Chex crumbs
½ c. nuts, chopped
⅔ c. brown sugar
⅓ c. melted butter
1 c. shredded coconut
½ gal. butter brickle ice cream

Combine cereal crumbs, nuts, brown sugar, butter and coconut. Put two-thirds of mixture in the bottom of a 9 x 13-inch pan. Spread softened ice cream over top and sprinkle remainder of crumbs on top. Freeze until ready to serve. Yield: 12 servings.

Mrs. Don Langmaid, Jr., Master's Wife
Wittemberg Grange No. 2079
Newton, Ia.

ICE CREAM AND RICE KRISPIES

½ c. butter
1 c. brown sugar
2 ½ c. Rice Krispies
½ c. coconut
½ c. chopped nuts
1 qt. ice cream

Melt and dissolve butter and brown sugar. Blend together Rice Krispies, coconut and nuts; mix with sugar and butter. Pack one-half of mixture in a 9 x 9-inch pan; add ice cream. Cover with remaining Rice Krispies mixture. Freeze until ready to serve.

Donna Colburn, Home Ec. Chm.
Poison Creek Grange
Hines, Ore.

ICE CREAM SUNDAE PIE

1 c. evaporated milk
1 6-oz. pkg. semisweet chocolate chips
¼ tsp. salt
1 c. miniature marshmallows
Vanilla wafers
1 qt. vanilla ice cream
½ c. pecan halves

Place evaporated milk, chocolate chips and salt in a heavy 1-quart saucepan. Stir over low heat until chocolate melts completely and mixture thickens. Take off heat. Add marshmallows; stir until marshmallows melt and mixture is smooth. Cool to room temperature. Line bottom and sides of a 9-inch pie pan or two 1-quart ice trays with vanilla wafers. Spoon half of ice cream over the wafers. Cover with half of chocolate mixture. Repeat with rest of ice cream and chocolate. Place nut halves on top. Freeze until firm, at least 5 hours. Yield: 8-10 servings.

Mrs. Sherry Sheets, Master's Wife
New Tamarack Grange No. 2358
Mishawaka, Ind.

QUICK AND EASY TORTONI

½ gal. vanilla ice cream
1 pkg. chopped nutmeats
1 8-oz. jar mixed candied fruits
1 jar candied cherries
1 pkg. coconut

Soften ice cream in large bowl. Mix in rest of ingredients, reserving 1/4 package of coconut and candied cherry halves. Line muffin pans with paper fluted muffin cups. Toast remaining coconut to light brown. Fill muffin cups with ice cream mixture. Top with cherry half and sprinkle with toasted coconut. Place in freezer until ready to use. Yield: 24 servings.

Bobbi Hendsey, Home Ec. Chm.
Cherry Brook Grange
North Canton, Conn.

SURPRISE DESSERT

1 stick butter or margarine
½ c. brown sugar
2 c. oatmeal
½ c. flaked coconut
1 c. caramel sauce
1 c. coarsely chopped nuts
½ gal. vanilla ice cream

Combine butter, sugar, oatmeal and coconut. Spread on a cookie sheet and brown lightly in a moderate oven. Watch carefully, and stir occasionally as it will burn easily. Place a jar of caramel sauce in a pan of hot water to soften. When above mixture is cool enough to handle, sprinkle three-fourths of it over a 13 x 9 x 2-inch dish. Sprinkle nuts over mixture, then drizzle caramel sauce over the nuts. Have ice cream soft enough to spread out in your dish. Sprinkle the remaining crumb mixture over ice cream. Place in freezer for several hours before serving. Yield: 18 servings.

Mrs. David Haight, Sec.
Masonville Grange No. 2190
Manchester, Ia.

ICE CREAM DESSERT

1 lb. vanilla wafers or graham crackers, rolled fine
½ gal. soft vanilla ice cream
2 squares baking chocolate
½ c. butter
3 egg yolks
⅛ tsp. salt
1 tsp. vanilla
2 c. powdered sugar
3 egg whites, stiffly beaten
½ c. nuts

Place layer of wafer crumbs in bottom of covered 9 x 13-inch pan. Add ice cream. Melt chocolate with butter; add egg yolks, salt and vanilla. Beat in powdered sugar; fold in egg whites. Sprinkle nuts over ice cream. Pour chocolate mixture over and top with remaining crumbs. Freeze. Yield: 12-15 servings.

Mrs. Doris Bauer, Master's Wife
Leesville Grange
Crestline, O.
Mrs. Ethel Ruegg, Home Ec. Com.
Milton Grange No. 724
Pine Island, Minn.

PUMPKIN-ICE CREAM PIE

¼ c. honey or brown sugar
¾ c. cooked or canned pumpkin
½ tsp. cinnamon
¼ tsp. ginger
Dash of nutmeg
Dash of cloves
¼ tsp. salt
1 qt. vanilla ice cream
⅓ c. broken pecans (opt.)
1 baked 9-in. pie shell

(Continued on next page)

Combine honey, pumpkin, spices and salt. Bring just to a boil, stirring constantly. Cool. Beat into softened ice cream; add nuts. Spread in baked shell. Freeze until firm. Garnish with whipped cream and pecan halves. Yield: 6-8 servings.

Kay E. Stumpf, Home Ec. Chm.
Western Yolo Grange No. 423
Capay, Cal.

NEAPOLITAN ANGEL FOOD CAKE

1 angel food cake mix
Chocolate ice cream, softened
Strawberry ice cream, softened
Vanilla ice cream, softened
2 boxes dessert topping mix or whipped cream

Mix and bake cake as directed; cool. Slice into three layers. Spread chocolate ice cream on one layer, strawberry ice cream on second layer and vanilla ice cream on third layer. Freeze; frost with dessert topping mix. Place back in freezer; slice with serrated or electric knife to serve. Yield: 12 servings.

Mrs. F. Grove Miller, First Lady
Maryland State Grange
North East, Md.

CREAMY FROZEN DESSERT

2 c. sour cream
2 tbsp. lemon juice
¾ c. sugar
⅛ tsp. salt
1 9-oz. can crushed pineapple, drained
¼ c. sliced maraschino cherries
¼ c. chopped pecans
1 banana, sliced

Blend cream, lemon juice, sugar and salt. Stir in remaining ingredients. Pour into 1-quart container. Freeze. Yield: 8 servings.

Agnes E. Root, Home Ec. Chm.
Pleasant Ridge Grange No. 1478
Topeka, Kan.

FROZEN LEMON CAKE

3 eggs, separated
½ c. sugar
¼ c. frozen lemon juice
1 c. heavy cream
⅔ c. graham cracker crumbs

Lightly beat egg yolks; add sugar and lemon juice and cook over hot water. Stir constantly until mixture coats a spoon. Remove from heat and cool. Beat egg whites until they stand in peaks. Whip cream. Fold into custard gently. Sprinkle enough crumbs to cover bottom of one ice cube tray. Add filling, then cover with remaining crumbs. Freeze until firm; store in deep freeze. Yield: 6 servings.

Mrs. Thelma Buhler, Home Ec. Chm.
Prunedale Grange No. 388
Salinas, Cal.

FROZEN LEMON PIE

⅔ c. evaporated milk
Sugar
2 egg yolks, well beaten
1 tsp. grated lemon rind
¼ c. lemon juice
2 egg whites
2 tbsp. sugar
½ c. vanilla wafer crumbs

Chill milk in ice cube tray until crystals form around edges. Add 1/3 cup sugar to egg yolks; mix well. Stir in rind and juice. Cook over low heat, stirring constantly, about 3 minutes. Remove from heat and cool. Chill in bowl of ice. Beat egg whites stiff and gradually beat in 2 tablespoons sugar. Fold into cold lemon mixture. Line 9 x 5-inch loaf pan with waxed paper. Sprinkle half of crumbs over bottom. Whip chilled milk until stiff; fold into lemon mixture. Pour into pan. Sprinkle with rest of crumbs. Freeze until firm. Yield: 6 servings.

Mrs. Ruth S. Engle, Home Ec. Chm.
Haddon Grange No. 38
Marlton, N.J.

FROZEN LEMON CRUNCH

1 c. undiluted evaporated milk
⅓ c. lemon juice
2 eggs
½ c. plus 3 tbsp. sugar
½ tsp. salt
1 tbsp. grated lemon rind
½ c. finely crushed cornflakes
2 tbsp. melted butter

Chill milk in refrigerator tray until soft and ice crystals form around edges of the tray, 15 to 20 minutes. Whip until stiff, about 1 minute. Add lemon juice and whip very stiff, about 2 minutes longer. Beat eggs, 1/2 cup sugar and salt until thick and creamy about 4 minutes. Fold in whipped milk and grated lemon rind. Spoon into refrigerator tray. To make topping, mix cornflakes, butter and 3 tablespoons sugar together in bowl. Sprinkle over top of filling. Freeze until firm about 2 hours. Serve cold. Yield: 6-8 servings.

Mrs. Charles N. Peddicord, Jr., Ceres
Maryland State Grange
Ellicott City, Md.

FROZEN LEMON DESSERT

¼ c. butter
⅓ c. brown sugar, packed
1 ½ c. cornflakes
⅓ c. walnuts, chopped
3 eggs, separated
½ c. white sugar
1 c. whipping cream
Grated rind of 1 lemon
4 tbsp. lemon juice

Melt butter in a saucepan. Blend in brown sugar. Cook over low heat, stirring constantly to prevent scorching, to cracked stage or 250 degrees. Remove from heat; add cereal and nutmeats. Stir until well coated. Spread mixture in a thin layer on a baking sheet. Cool. Then break up. Beat egg whites until stiff; gradually add white sugar. Beat yolks until thick. Fold into meringue. Mix together and beat until stiff, whipping cream, rind and juice. Fold into the egg mixture. Put half of crunchy mixture in the bottom of a buttered refrigerator tray. Pour in lemon filling and sprinkle remaining crunchy mixture on top. Freeze until firm. Yield: 8 servings.

Mrs. Lela Love, Home Ec. Chm.
Riverview Grange No. 392
Blair, Neb.

LEMON CHIFFON PUDDING

1 3-oz. pkg. lemon gelatin
Juice of 2 lge. lemons
1 c. sugar
1 lge. can evaporated milk, well chilled
1 med. pkg. vanilla cream filled cookies

Prepare gelatin as directed on package. Let partially congeal, then whip. Add lemon juice and sugar. Whip milk and fold into lemon mixture. Crush cookies with rolling pin; put half on bottom of 13 x 9-inch pan. Pour lemon mixture carefully into pan and sprinkle with other half of crushed cookies. Freeze until serving time. Yield: 12 servings.

Mrs. Patricia H. Shearer, Master
Colrain Grange No. 76
Colrain, Mass.

LEMON FLUFF

8 to 10 graham crackers, crushed
3 eggs, separated
½ c. sugar
3 tbsp. lemon juice
1 tsp. grated rind (opt.)
½ pt. whipping cream or 1 envelope dessert topping mix

Spread one-half graham cracker crumbs in an 8 x 8-inch pan; reserve the rest for the top. Beat egg whites until stiff; then beat together the egg yolks and sugar until the sugar dissolves. Add juice and rind. Prepare the dessert topping mix according to directions; then mix the egg whites, egg yolks and sugar and the dessert topping mix. Spread on the crumbs; add the balance of crumbs. Set in freezing unit until firm. Yield: 6-8 servings.

Mrs. Lorabell Whaley, Treas.
Iroquois Valley Grange No. 2427
Brook, Ind.

LEMON FLUFF

1 can evaporated milk
1 pkg. lemon gelatin
Juice of 1 lemon
1 c. sugar
2 or 3 c. graham cracker crumbs

Chill can of milk. Dissolve gelatin in 1 cup boiling water. Put juice of lemon in cup and add cold water to fill and add to gelatin. Chill until starts to set, then whip. Whip evaporated milk in large bowl; add sugar, then whipped gelatin and beat enough to mix thoroughly. Put in shallow dishes or pans lined with graham cracker crumbs and cover top with crumbs. Chill. Yield: 12-15 servings.

Mrs. Glenn W. Belles, Home Ec. Chm.
Briar Creek Grange No. 146
Berwick, Pa.

LEMON JELL-O FROZEN DESSERT

1 can evaporated milk
¾ c. pineapple juice
¾ c. orange juice
1 c. sugar
1 box lemon gelatin

Put milk in refrigerator night before. Put pineapple juice, orange juice and sugar in saucepan and bring to a boil; remove from heat and add the lemon gelatin. Let cool; then put in refrigerator or freezer until hard. Beat the evaporated milk, in a cold bowl with cold beater, until stiff; add gelatin mixture and beat until stiff again. Place in large ice cube pan; top with crushed cookie crumbs. Put in freezer for 2 hours. Cut in squares and serve topped with a maraschino cherry. Yield: 8 servings.

Mrs. Russell Sheard, Home Ec. Chm.
Labor Grange No. 1063
Milanville, Pa.

LEMON ICEBOX DESSERT

3 eggs, separated
½ c. sugar
4 tbsp. lemon juice
¼ tsp. salt
1 pt. whipping cream, whipped
1 ½ c. crushed vanilla wafers

(Continued on next page)

Beat egg yolks and one egg white in saucepan. Add sugar and lemon juice. Cook in double boiler until thickened. Beat remaining egg whites and salt until stiff; add egg whites and whipped cream to sugar mixture. Pour into an 8 x 8-inch pan sprinkled with some of vanilla wafer crumbs. Sprinkle remainder of crumbs over top; freeze for several hours.

Mrs. John B. Burgess, First Lady
Virginia State Grange
Chester, Va.

LO-CAL LEMON FROST

1 egg white
⅓ c. cold water
⅓ c. nonfat dry milk
1 slightly beaten egg yolk
⅓ c. sugar
¼ tsp. grated lemon peel
2 to 3 tbsp. lemon juice
Dash of salt
3 tbsp. graham cracker crumbs

Combine egg white, water and dry milk; beat to stiff peaks. Mix next 5 ingredients; gradually beat into egg white. Sprinkle 2 tablespoons of the crumbs into refrigerator trays. Spoon in lemon mixture; dust with crumbs. Freeze. Cut in wedges. Yield: 6 servings.

Violet M. Chisholm, Home Ec. Chm.
Greenland Grange No. 195
Greenland, N. H.

LEMON FROZEN PIE

3 eggs, separated
¼ to ½ c. lemon juice
½ tsp. grated lemon rind
⅛ tsp. salt
½ c. sugar
½ pt. whipping cream
1 c. graham cracker crumbs

Combine beaten egg yolks, lemon juice, lemon rind, salt and sugar. Cook in double boiler until egg yolks are slightly thickened. Cool. Fold in egg whites, stiffly beaten, and whipped cream. Put in ice trays lined with graham cracker crumbs. Also sprinkle some crumbs on top. Freeze. A crust of 1 to 1 1/2 cups crushed vanilla wafers, 1/4 cup sugar and 6 tablespoons melted butter combined, may be used if desired. Yield: 10-12 servings.

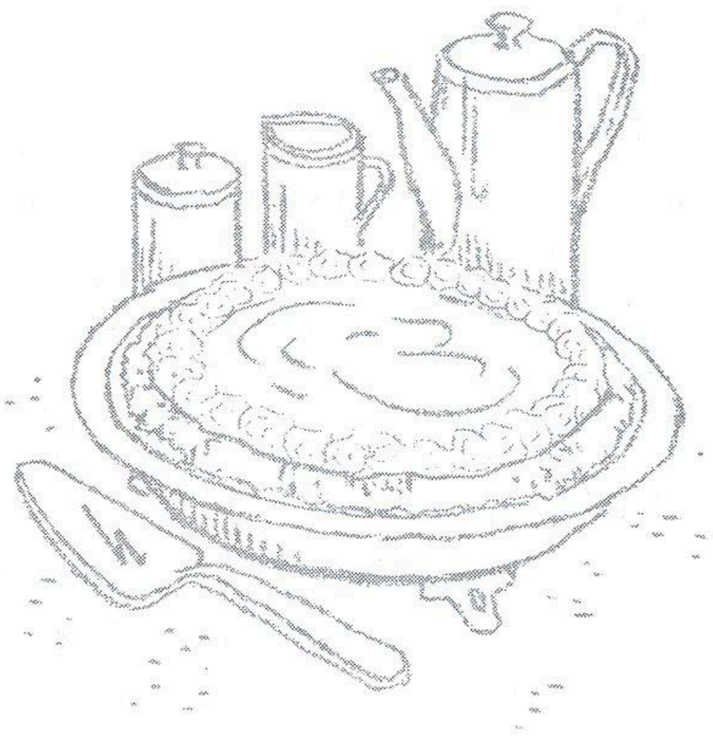
Kathleen Schoessler, Lady Asst. Steward
Boulevard Grange
Ontario, Ore.
Mrs. Albert Mader, Home Ec. Chm.
Macleay Grange No. 293
Salem, Ore.

LIME DESSERT

1 c. fine graham cracker crumbs
3 tbsp. butter, melted
2 eggs, separated
1 15-oz. can sweetened condensed milk
½ c. fresh lime juice and 1 tsp. grated rind (opt.)
¼ tsp. vanilla extract
3 to 4 drops green pure food coloring
¼ c. sugar

Combine crumbs and butter. Reserve 1/4 cup mixture. Press remaining mixture on bottom and sides of lightly buttered refrigerator tray; chill. Beat egg yolks until thick; combine with sweetened condensed milk. Add lime juice, rind and vanilla; stir until mixture thickens. If desired, tint pale green. Beat egg whites into soft peaks; gradually add sugar beating until stiff but not dry. Fold in lime mixture. Pour into tray. Border with reserved crumbs; decorate with slices of lime rind. Freeze until firm, 4 to 6 hours. One 6-ounce can frozen limeade may be used instead of lime juice and rind, if desired. Yield: 6 servings.

Beatrice Ragan, Lecturer
Cove Orchard Grange No. 545
Yanhill, Ore.



MINT DAZZLER

2 c. vanilla wafer crumbs
¾ c. melted butter
1 ½ c. powdered sugar
3 eggs
3 squares chocolate, melted
1 ½ c. heavy cream
2 c. miniature marshmallows
½ c. crushed peppermint candy

Combine wafer crumbs and 1/4 cup melted butter; line bottom of 8 x 12-inch pan with crumbs. Blend remaining butter and powdered sugar with mixer; add eggs and chocolate. Beat until fluffy. Pour over crumbs in pan. Whip cream; fold in marshmallows. Spread on top of chocolate mixture; sprinkle with candy. Freeze.

Joyce McEntire, Sec.
Eureka Grange
Durango, Colo.

MAPLE PARFAIT

¾ c. maple syrup
3 eggs, separated
1 ½ c. whipping cream
Salt
1 tsp. vanilla

Heat syrup in a double boiler. Add syrup slowly to well beaten egg yolks and return to the double boiler. Beat until the mixture is thick and light. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt and vanilla to custard. Mix thoroughly and pour into refrigerator freezing tray. Freeze without stirring. Yield: 8-10 servings.

Mrs. Shirley Matteson, Lecturer
Washington Pomona Grange No. 8
Middletown Springs, Vt.

MY "GREEN" DESSERT

18 graham crackers
½ c. sugar
¼ c. melted butter
1 pkg. instant vanilla pudding
1 ½ c. milk
1 c. cream
1 tsp. hot water
½ c. marshmallow topping
Mint flavoring
Few drops green food coloring

Mix together the graham crackers, sugar and melted butter. Press into loaf pan and chill. Make instant pudding with 1 1/2 cups milk. Put aside to set. Beat cream till stiff. Add hot water to topping and stir into thin paste. Add cream and topping to pudding. Add flavoring and coloring and mix well. Pour into cracker-lined pan and freeze. Yield: 8 servings.

Mrs. R. W. Swinington, Master
Independent Grange No. 470
Corning, Cal.

ORANGE DESSERT

¼ c. butter
½ c. light brown sugar
1 c. graham cracker crumbs
1 c. oven-toasted rice cereal (crushed)
½ c. chopped pecans
2 6-oz. cans frozen orange juice concentrate
¼ c. sugar
50 marshmallows, cut up
2 c. heavy cream, whipped

Melt butter in skillet; add brown sugar and heat slowly, stirring until sugar is melted. Stir in graham cracker crumbs, rice cereal and chopped pecans. Reserve 1/3 cup of mixture for topping. Place remaining mixture in bottom of 13 x 9 x 2-inch pan. Heat orange juice concentrate in saucepan. Stir in sugar and marshmallows until melted. Cool until mixture starts to thicken, then beat until light and fluffy. Whip cream and fold into orange mixture. Pour on top of crumbs in pan. Sprinkle with remaining crumbs. Freeze until firm. Cut in squares. Yield: 15 servings.

Mrs. Marvin Key, Master's Wife
Hudson Bay Grange No. 361
Milton-Freewater, Ore.

FROZEN PEACHES 'N' CREAM

1 ½ c. crushed vanilla wafers
¼ c. melted butter
2 tbsp. orange juice
1 tbsp. lemon juice
½ lb. marshmallows, quartered
1 ½ c. crushed fresh peaches
1 c. cream, whipped

Combine wafer crumbs and butter. Pat evenly over sides and bottom of refrigerator tray or 8-inch square cake pan. Combine fruit juices; heat to boiling. Add marshmallows and stir until dissolved. Cool. Add peaches. Fold in whipped cream. Pour into wafer crust. Freeze 3 or 4 hours. Yield: 8 servings.

Mrs. Lela I. Schwane, Sec.
Culdesac Grange No. 337
Culdesac, Idaho

PEACHY TREAT

1 No. 303 can sliced freestone peaches
3 tbsp. sugar
1 tsp. vanilla
1 c. whipping cream

Freeze peaches in can about 12 hours. Five to 10 minutes before serving time, remove both ends from the can; push fruit onto a cutting surface. Slice into four to six circles. Top with sweetened, vanilla flavored whipped cream. Yield: 4-6 servings.

Hannah Gray, Master's Wife
Ono Grange No. 445
Igo, Cal.

FROZEN PINEAPPLE DESSERT

1 pkg. cream cheese
½ c. sugar
½ pt. whipping cream, whipped
½ lb. miniature marshmallows
1 c. crushed nuts
1 sm. can crushed pineapple, drained

Cream cheese with sugar and fold in whipped cream. Add marshmallows, nuts and pineapple and freeze 5 hours. Yield: 12 servings.

Mrs. Lillian Munk, Master
Robertsville Grange No. 1784
Paris, O.

FROZEN DESSERT

2 boxes lime Jell-O
2 c. cold water
Juice of 1 lemon
¾ c. sugar
1 No. 2 can pineapple
½ pt. whipped cream
1 c. cheddar cheese, grated
1 c. pecans, chopped

Dissolve Jell-O in cold water. In a pan, mix juice, sugar and pineapple. Bring to boiling point. Add to Jell-O. Set aside to cool. When starts to congeal, add whipped cream, cheese and pecans. Pour into refrigerator pan or loaf pan and freeze. Yield: 8 servings.

Mrs. Earl Williams, Master's Wife
Havana Grange No. 1703
Havana, Kan.

PINEAPPLE MINT DESSERT

2 No. 2 cans crushed pineapple
1 3-oz. pkg. lime Jell-O
2 c. miniature marshmallows
1 pt. whipping cream
1 7-oz. pkg. butter mints

Combine pineapple, Jell-O and marshmallows and let stand overnight. It is not necessary to dissolve Jell-O. Shave mints thinly. Whip the cream. Combine the gelatin mixture with whipped cream and add the mints. Place in two 8 x 12-inch dishes and freeze until firm. Cut in squares and place on dessert plates for a refreshing dessert. Yield: 24 servings.

Mrs. Ernest Johnson, Home Ec. Chm.
Liberty Hall Grange No. 459
Longmont, Colo.

FROZEN PINEAPPLE TORTE

6 egg yolks
¼ tsp. salt
1 c. plus 4 tbsp. sugar
4 tbsp. lemon juice
½ c. pineapple juice
1 No. 2 ½ can pineapple
6 egg whites, beaten stiff
1 pt. whipping cream, whipped
1 lb. vanilla wafers, crushed

Beat egg yolks; add salt, sugar, lemon juice and pineapple juice. Cook in top of double boiler. Cool. Add the drained pineapple. Beat egg whites with 4 tablespoons of sugar; add to mixture. Fold in the whipped cream. Line the bottom of a long glass baking dish with the crushed vanilla wafers; pour in pineapple mixture then cover with remaining crushed wafers. Freeze at least 4 hours. Yield: 20 servings.

Mrs. John Willrath, Master's Wife
Mendon Union Grange
Mendon, O.

FROZEN PINEAPPLE TORTE

3 egg yolks
Dash of salt
½ c. sugar
1 9-oz. can crushed pineapple, drained
2 tbsp. lemon juice
3 egg whites
2 tbsp. sugar
1 c. heavy cream, whipped
2 c. vanilla wafer crumbs

Beat egg yolks, salt and 1/2 cup sugar; add pineapple syrup and lemon juice. Cook over hot, not boiling, water until mixture coats spoon, stirring constantly. Add pineapple; cool. Make a meringue of egg whites and 2 tablespoons sugar. Fold in whipped cream and custard. Coat sides of oiled refrigerator tray with wafer crumbs. Spread one-half remaining crumbs on bottom of tray. Pour in custard mixture; cover with remaining crumbs. Freeze firm, about 3 to 4 hours. Yield: 6-8 servings.

Dorothy M. Cordes, Master
Eclipse Grange No. 311
Newton, N.H.

BUTTERMILK SHERBET

1 qt. buttermilk
1 c. sugar
1 sm. can crushed pineapple
1 sm. jar maraschino cherries, cut up

Pour buttermilk into bowl; add sugar and stir thoroughly. Add pineapple and stir. Add maraschino cherries and juice and stir. Pour into shallow pan and freeze till firm, about 2 to 3 hours. Yield: 8 servings.

Mrs. Alice Owens, Home Ec. Chm.
Santa Cruz-Live Oak Grange No. 503
Santa Cruz, Cal.

FROSTY APPLESAUCE SHERBET

2 c. canned applesauce
2 tbsp. lemon juice
2 tsp. grated lemon rind
¼ c. orange juice
⅓ c. confectioners' sugar
1 14 ½-oz. can evaporated milk
Dash of salt

Mix applesauce, lemon juice, lemon rind, orange juice and sugar; stir until sugar is dissolved. Add milk and salt. Pour into freezing trays of refrigerator with cold control set at point recommended by manufacturer for freezing ice cream. Freeze to mush. Place in chilled bowl; beat with rotary beater until fluffy. Return to freezer trays; freeze until firm, stirring several times. Yield: 8-10 servings.

Photograph for this recipe on page 293.

LEMON MILK SHERBET

2 ½ c. sugar
⅔ c. lemon juice
Grated rind of 3 lemons
½ tsp. lemon extract
1 qt. milk

Combine sugar, lemon juice, lemon rind and flavoring. Add milk; stir until sugar is dissolved. Pour into freezing tray and freeze firm. Remove to bowl and beat until it becomes light and creamy. Return to tray and allow to finish freezing. Yield: 10-12 servings.

Mrs. Duane Pearson
South Fork Grange No. 658
Ogilvie, Minn.

LEMON SHERBET

½ pt. cream or evaporated milk (opt.)
1 pt. milk
1 c. sugar
Grated rind and juice of 2 lemons

Chill evaporated milk before whipping. Put whole milk, sugar and lemon rind and juice of lemons in tray and freeze to a mush. Then add whipped cream or evaporated milk and freeze until done, about 2 hours to 2 hours and 30 minutes. Yield: 4-6 servings.

Mrs. Mildred Harris, Ceres
North Saco Grange No. 507
Saco, Me.

WATERMELON SHERBET

¾ c. sugar
½ c. water
2 c. watermelon puree
¼ tsp. salt
2 tbsp. lemon juice
1 tbsp. lime juice

In a saucepan combine the sugar and water. Heat to boiling, stirring until dissolved. Let syrup boil gently for 5 minutes. Allow syrup to cool. Cut very ripe watermelon into cubes, removing seeds; puree enough fruit to measure 2 cups, using an electric blender or forcing fruit through a coarse sieve. Add salt, lemon juice, lime juice and cooled syrup. Mix well and pour into a refrigerator ice cube tray. Freeze until firm. Yield: 6 servings.

Mrs. Ellen Gallup, Home Ec. Chm.
Norwich Grange No. 172
Norwich, Conn.

STRAWBERRY SURPRISE

1 angel cake
1 pt. strawberry ice cream
1 pt. whipped cream

Split angel cake in half. Place softened ice cream between layers. Frost with whipped cream, sweetened and flavored to taste. Place in freezer to harden. Yield: 10 servings.

Mrs. Anna M. Longsheet, Master's Wife
Wrightstown No. 147
Wrightstown, N.J.

FROZEN STRAWBERRY DESSERT RING

Fresh strawberries
1 ½ c. sugar
1 tbsp. lemon juice
2 c. sour cream

Crush enough berries to measure 1 cup; sweeten with about 1/3 cup sugar. Add lemon juice. Stir remaining 2/3 cup sugar into sour cream and mix well. Fold in crushed berries. Pour into a 1 or 1 1/2-quart ring mold. Freeze. When ready to serve, wash 1 to 2 cups whole berries; sweeten with 1/2 cup sugar mixing gently until sugar is dissolved. Unmold cream ring on a chilled dessert plate; fill center with sugared berries. Serve plain or with whipped cream. Yield: 6-8 servings.

Myrna Morrison, Home Ec. Chm.
Williams Grange No. 399
Williams, Ore.

FROZEN STRAWBERRY SUPREME

1 c. flour
¼ c. brown sugar
½ c. chopped English walnuts
½ c. melted butter
2 egg whites, stiffly beaten
1 c. white sugar
2 c. sliced fresh strawberries
2 tbsp. lemon juice
1 c. whipping cream or pkg. dessert topping mix

Stir together flour, brown sugar, nuts and melted butter. Spread in a shallow 8 x 12-inch pan. Bake for 20 minutes in 350-degree oven. Every 5 minutes break up with a fork. Spread two-thirds of mixture in pan. Press firmly. Combine egg whites with white sugar, strawberries and lemon juice. Beat at high speed for 10 minutes. Whip cream and fold in. Spoon over crumbs. Sprinkle top with reserved crumbs. A 10-ounce package of frozen strawberries may be used if white sugar is reduced to 2/3 cup. Freeze for 6 hours. Yield: 12 servings.

Mrs. Helen B. Frey, Home Ec. Chm.
Stewartsville Grange No. 121
Stewartsville, N.J.
Sandra Manning, Home Ec. Chm.
Silve Lake Grange No. 466
Barnard, Vt.

STRAWBERRY DELIGHT

1 envelope Dream Whip
1 egg white
½ c. sugar
1 10-oz. pkg. frozen strawberries
1 c. crushed vanilla wafer crumbs

Prepare Dream Whip according to package directions; set aside. In large mixing bowl, put egg white, sugar and strawberries; beat at high speed for 15 minutes. Blend with Dream Whip. Sprinkle 2/3 cup of crumbs in a 7x 12-inch dish. Pour the mixture over crumbs. Put remaining crumbs over top and freeze. Serve frozen. Yield: 12-15 servings.

Mrs. W. H. McMullen, Master's Wife
Cola Hill Grange No. 1497
Burlington, Kan.

DO-A-HEAD DESSERT

1 1-lb. 4-oz. can fruit cocktail
1 c. liquid from cocktail plus water
1 3-oz. pkg. strawberry gelatin
1 8-oz. pkg. cream cheese (room temperature)
⅓ c. salad dressing
1 c. pecans or other nuts
20 maraschino cherries
2 c. marshmallows, small or cut
1 pt. whipping cream, whipped

Line large loaf pan with foil. Drain fruit cocktail; measure syrup and add water to make 1 cup. Bring to boil; add to gelatin and stir until dissolved. Chill until thick and syrupy. Beat cream cheese and salad dressing until free of lumps; add to gelatin. Fold in nuts, fruit, marshmallows and whipped cream. Spoon into large loaf pan or small foil lined pans and freeze until needed. Lift frozen from pans by pulling on foil extensions. Slice to serve. Yield: 12-14 servings.

Lola E. Urell, Chaplain
Pacific Grange No. 413
Astoria, Ore.

FIVE-THREE ICE

3 c. sugar
3 c. water
Juice and pulp of 3 lemons
Juice and pulp of 3 oranges
3 bananas, crushed
Grated rind of 1 lemon
Grated rind of 1 orange

Make syrup of the sugar and water. Cool. Mix all ingredients and freeze in refrigerator trays. Stir occasionally. Yield: 12-15 servings.

Mrs. J. Paul Gruber, Master's Wife
Prosperity Grange No. 1985
Shippenville, Pa.

FROZEN DESSERT

1 No. 303 can crushed pineapple
½ c. granulated sugar
1 tbsp. flour
1 egg
1 8-oz. pkg. cream cheese
1 sm. can Milnot
1 tbsp. lemon juice
¼ c. salad dressing
¼ c. maraschino cherries
1 c. small marshmallows

Drain pineapple; add water to make 1 cup juice. Bring pineapple juice, sugar, flour and egg to a boil, stirring constantly until clear. Cool; add cream cheese. Whip Milnot until stiff with lemon juice and salad dressing. Combine all ingredients and freeze until needed. Will keep 6 weeks in freezer. Yield: 15 servings.

Mrs. John Cart, Master's Wife
Land of Lakes No. 2426
Lagrange, Ind.

FROZEN FRUIT DESSERT

1 No. 2 can pineapple
1 tbsp. butter
1 tbsp. flour
1 tbsp. sugar
1 tbsp. lemon juice
1 egg, beaten
1 c. heavy cream, whipped
1 No. 2 ½ can white cherries
1 No. 2 ½ can peeled apricots, cut up

Drain pineapple; reserve juice. Melt butter in saucepan; stir in flour. Add pineapple juice, sugar, lemon juice and egg. Cook and stir until smooth. Fold in whipped cream and fruit. Freeze. Yield: 6-8 servings.

Goldie Parsons, Master
Fenton Grange No. 1839
Linden, Mich.

FROZEN FRUIT DESSERT

2 3-oz. pkg. cream cheese
1 c. mayonnaise
1 c. heavy cream, whipped
½ c. red maraschino cherries
½ c. green maraschino cherries
1 No. 2 can crushed pineapple, drained
2 ½ c. diced marshmallows

Combine cheese and mayonnaise; blend until smooth. Fold in whipped cream, fruit and marshmallows. Pour into 1-quart refrigerator tray. Yield: 8 servings.

Mrs. Hugh Buell, Home Ec. Chm.
Harlem Grange No. 2724
Sunbury, O.

FROZEN FRUIT DESSERT

3 eggs, beaten
2 tsp. sugar
2 tbsp. vinegar
8 marshmallows
1 lge. can fruit cocktail
½ pt. whipping cream

Beat eggs. Add sugar and vinegar. Cook until thick. Add marshmallows and stir until melted. Add drained fruit cocktail and whipped cream. Put into a 5 x 7-inch pan and freeze until firm. Yield: 6 servings.

Mrs. Leon F. Ives, Home Ec. Chm.
Acme Grange No. 1440
Columbia Station, O.

FROZEN FRUIT DESSERT

1 envelope unflavored gelatin
¼ c. maraschino cherry juice
1 c. diced apricots
1 c. chopped maraschino cherries
1 c. pineapple tidbits
3 tbsp. lemon juice
Sugar to taste
1 c. whipping cream
½ c. mayonnaise or salad dressing

Soften gelatin in cherry juice in top of double boiler. Dissolve over boiling water. Add fruits, lemon juice and sugar. Chill until syrupy. Whip cream until light and fluffy. Stir in mayonnaise. Fold into fruit mixture with wooden spoon using overhand motion. Spoon mixture into molds. Place in freezing unit; unfold 2 hours before serving. Run a knife around each cup. Release bottom. Chill until served. Can be kept in freezer indefinitely. Yield: 8 servings.

Florence Hammer
Willakenzie Grange No. 498
Eugene, Ore.

FROZEN FRUIT DESSERT

1 3-oz. pkg. cream cheese
1 tbsp. mayonnaise
1 c. sweet cherries
½ c. red maraschino cherries
¼ c. green cherries
1 c. drained crushed pineapple
1 c. chopped nuts
1 c. whipped cream

Cream the cheese and mayonnaise; fold in other ingredients. Pour in 6 x 10-inch pan. Cover tightly and freeze. Cut and serve. Yield: 10 servings.

Dorothy Franks, Home Ec. Com.
Ohio State Grange
Ravenna, O.

FROZEN FRUIT

3 oranges, sectioned
3 bananas
Juice of 3 lemons
3 eggs, beaten
3 c. sugar
1 med. can crushed pineapple
3 c. water

Prepare fruit and combine with other ingredients. Put in freezer jars and freeze. Let thaw slightly before serving. Yield: 6-8 servings.

Betty Jestice, Ceres
Broad Creek No. 59
Laurel, Del.

FROZEN PINEAPPLE DESSERT

½ c. whipping cream
¼ lb. marshmallows, cut up
1 sm. can pineapple
½ c. cream cheese
1 apple, chopped
8 candied cherries

Whip cream then fold in remaining ingredients. Put in 8-inch square pan and freeze well. Yield: 8 servings.

Winnie Holmes, Master
White Eagle Grange
Pendleton, Ore.

FROZEN PARTY PRETTY

2 1-lb. 4-oz. cans crushed pineapple
1 1-lb. can sliced peaches
1 c. fresh grapes, halved
¾ c. maraschino cherries, cut up
½ lb. miniature marshmallows
1 tsp. crystallized ginger, chopped
1 envelope unflavored gelatin
¼ c. cold water
½ c. orange juice
⅛ c. lemon juice
1 ¼ c. sugar
¼ tsp. salt
1 c. chopped pecans
1 qt. heavy cream, whipped
1 ½ c. mayonnaise

Drain fruit. Save 3/4 cup pineapple juice. Combine fruit, marshmallows and ginger. Soften gelatin in cold water. Heat pineapple juice to boiling. Add gelatin; stir to dissolve. Add orange and lemon juices, sugar and salt. Stir to dissolve. Chill. When mixture starts to thicken, add fruit mixture and nuts. Fold in whipped cream and mayonnaise; spoon into 1-quart cylinder freezer cartons and freeze. Yield: 4 quarts.

Mrs. Norma B. Crane, Sec.
Borden Grange No. 847
Addison, N.Y.

RECIPE FOR COCONUT DELIGHT ON PAGE 312

APPLE DESSERT

2 c. applesauce
1 tbsp. lemon juice
¾ c. whipped cream
Maraschino cherries

Combine applesauce and lemon juice; chill until firm. Fold in whipped cream; put into sherbet dishes immediately. Top with maraschino cherry. Yield: 8 servings.

Mrs. Harold Hoops, Master's Wife
Clinton Grange No. 2564
Shreve, O.

APRICOT DESSERT

1 lge. can whole peeled apricots, drained and cut fine
1 c. crushed pineapple, drained
2 boxes apricot or orange Jell-O
2 c. hot water
1 c. juice from drained fruit
¾ c. small marshmallows (opt.)

Mix all ingredients in a square or oblong pan; let set until firm.

TOPPING:

½ c. sugar
1 c. juice from drained fruit
3 tbsp. flour
1 egg, slightly beaten
2 tbsp. butter
½ pt. whipping cream or 1 pkg. dessert topping mix

Cook sugar, juice, flour and egg until thick; add butter. Cool. Whip cream; add to cooled mixture. Spread over Jell-O. Chill. Yield: 6-8 servings.

Mrs. Bert B. Fobes, Master's Wife
Ashtabula Co. Grange
Williamsfield, O.
Mrs. Ione Jackson, Master
Wall Street Grange No. 1553
Blue Mound, Kan.
Mrs. Ralph Ransom, Home Ec. Chm.
Margaretta Grange
Castalia, O.

APRICOT BAVARIAN

1 c. sugar
2 envelopes unflavored gelatin
Dash of salt
2 12-oz. cans apricot nectar
⅓ c. lemon juice
1 unbeaten egg white
½ c. whipping cream, whipped

Mix sugar, gelatin and salt. Heat one can apricot nectar to boiling. Add nectar to gelatin; stir to dissolve. Add remaining nectar and lemon juice. Pour 3/4 cup mixture into 1 1/2-quart mold; chill until firm. Cool remaining mixture to room temperature. Add egg white; chill until partially set. Beat until light and fluffy; fold in whipped cream. Pour over first gelatin layer; chill until firm. Yield: 6-8 servings.

Mrs. Betty Forest, Home Ec. Chm.
Willakenzie Grange No. 498
Eugene, Ore.

APRICOT DESSERT

2 pkg. orange Jell-O
2 c. hot water
1 c. pineapple juice
1 c. apricot juice
1 No. 2 ½ can crushed pineapple
1 No. 2 ½ can apricots, diced
2 tbsp. butter
3 level tbsp. flour
½ c. sugar
1 slightly beaten egg
1 3-oz. pkg. cream cheese
1 envelope Dream Whip or 1 c. whipped cream

Dissolve Jell-O in hot water; add 1 cup juices. Set aside. When Jell-O is partially congealed, fold in pineapple and apricots; refrigerate until firm. Melt butter in saucepan; add flour, sugar, egg and remaining juices. Cook and stir until thick; stir in cream cheese. When cool, spread whipped cream or Dream Whip on top of Jell-O. Grate cheddar or longhorn cheese on top, if desired. Yield: 9-12 servings.

Mrs. Ray Kelly, Home Ec. Chm.
Painter Creek Grange No. 1923
Kenton, O.

APRICOT ICEBOX CAKE

¼ lb. butter
1 c. powdered sugar
2 eggs, separated
1 tsp. vanilla
2 No. 2 cans apricots, drained
6 5-cent pkg. Nabisco wafers
1 pt. cream, whipped

Cream butter and sugar; add well-beaten egg yolks. Add vanilla; fold in stiffly beaten egg whites. Set aside. Run apricots through sieve; set aside. Roll three packages wafers; spread crumbs evenly on bottom of 6 x 10-inch pan. Add creamed mixture; spread apricots and whipped cream over top. Roll remaining wafers; spread over top. Chill several hours. Cut in squares. Yield: 8-10 servings.

Mrs. Rufus P. Smith, Ceres
White Hall Grange No. 870
Winchester, Va.

BANANA-MARSHMALLOW CREAM

32 marshmallows
½ c. light cream
½ c. finely chopped pecans
Juice of 1 lemon
1 banana, diced
1 ½ c. whipping cream

Melt marshmallows in light cream over very low heat, stirring until smooth. Cool and add nuts. Mix lemon juice with diced banana; add to marshmallow mixture and blend well. Whip cream until stiff and fold into marshmallow mixture. Pour into a 1-quart ring or pudding mold. Chill for 3 to 4 hours or overnight. When firm, unmold and garnish with banana slices and sweetened whipped cream, if desired. Yield: 6-8 servings.

Mrs. Herschel D. Newsom, First Lady
The National Grange
Washington, D. C.

BANANA-MARSHMALLOW FLUFF

32 marshmallows
¼ c. milk
½ c. finely chopped pecans
1 lge. ripe banana, diced
1 c. whipping cream
Fresh strawberries (opt.)

In a saucepan combine marshmallows and milk. Stir over low heat until marshmallows are melted. Cool and add nuts and banana. In a chilled bowl, with chilled beaters, whip cream until stiff; fold into banana mixture. Pour into melon shaped 4-cup mold which has been rinsed with cold water. Chill in refrigerator until firm. Unmold and garnish with fresh strawberries, if desired. Yield: 6-8 servings.

Mrs. Orville Roberts, Home Ec. Chm.
Arling Grange No. 334
Donnelly, Idaho

HEAVENLY BANANA MALLOW CREAM

1 pkg. vanilla pudding
1 ½ c. miniature marshmallows
1 c. heavy cream, whipped
1 c. mandarin orange sections
2 bananas, sliced

Prepare pudding as directed on package. Cover with waxed paper; chill. Fold in marshmallows, whipped cream and fruit. Pour into sherbet dishes. Garnish with additional orange sections and marshmallows. Yield: 6-8 servings.

Dixie Little, Home Ec. Chm.
Grove Harvest Grange No. 2004
Delia, Kan.

GELATIN DIVINITY

1 ¾ c. evaporated milk
1 box cherry Jell-O
1 ¾ c. hot water
¼ c. lemon juice
1 c. sugar
1 c. nuts
3 bananas
1 c. graham cracker crumbs

Chill milk in freezer until ice particles form; whip. Dissolve Jell-O in water and chill. Whip Jell-O until light; add lemon juice, sugar, nuts, bananas and whipped milk. Fold until evenly distributed. Line pan with crumbs; turn mixture into pan. Chill; sprinkle top with crumbs. Yield: 12 servings.

Mrs. Leona Davidson, Master's Wife
Bell Township Grange No. 2047
Mahaffey, Pa.

BROKEN GLASS TORTE

3 pkg. different colored Jell-O
4 ½ c. boiling water
1 envelope unflavored gelatin
¼ c. cold water
1 c. pineapple juice, hot
2 c. heavy cream, whipped
½ c. sugar
1 tsp. vanilla

Dissolve each package Jell-O separately in 1 1/2 cups boiling water; pour each into 8-inch square pans to jell. Dissolve unflavored gelatin in cold water; add to pineapple juice. Cool. When Jell-O has congealed, cut into small cubes; add to mixture of pineapple, cream, sugar and vanilla. Stir carefully so as not to break cubes of Jell-O. Spoon mixture into springform pan; refrigerate 6 hours. Serve in slices. Yield: 12 servings.

Mrs. Ellsworth Russell, Home Ec. Chm.
Elmwood Grange No. 314
Eaton Center, N. H.

CHERRY DELIGHT

10 graham crackers, crushed
2 tbsp. butter
20 lge. marshmallows
½ c. hot milk
1 pkg. Dream Whip
1 can cherry pie filling

Combine crumbs and butter; press part of mixture in 9 x 13-inch glass dish. Melt marshmallows in hot milk; fold in Dream Whip. Spread half of mixture over crumbs. Top with pie filling. Cover with remaining Dream Whip mixture. Sprinkle with remaining crumbs. Chill several hours or overnight. Yield: 10 servings.

Mrs. Marie H. Meyer, Home Ec. Chm.
Deer Trail Grange No. 412
Deer Trail, Colo.

CHERRY DELIGHT

1 12-oz. pkg. vanilla wafers, crushed fine
3 tbsp. sugar
3 tbsp. butter
1 pt. whipping cream
2 c. miniature marshmallows
1 can cherry pie filling

Mix wafers, 1 tablespoon sugar and butter thoroughly. Place half the mixture in 9 x 9 x 2-inch dish. Whip cream, adding 2 tablespoons sugar. Spread half of cream over crumb mixture. Scatter marshmallows over cream. Add pie filling. Make another layer of the remainder of the cream; cover with remainder of crumbs. Refrigerate several hours; cut into squares and serve.

Mrs. Charles Neumayer, Master's Wife
Del Rosa Grange
San Bernardino, Cal.

TIPSY PUDDING

1 tbsp. unflavored gelatin
3 tbsp. whiskey
1 scant c. sugar
½ c. boiling water
1 pt. whipping cream
1 c. miniature marshmallows
14 maraschino cherries, cut up
½ c. chopped nuts
12 almond macaroons, broken in small pieces

Soak gelatin in whiskey; add sugar and boiling water. Stir well and set aside to cool. Whip cream until stiff; fold in gelatin mixture. Fold in marshmallows, cherries, nuts and macaroons. Place in 9-inch cake pan or round mold pan which has been lined with waxed paper. Refrigerate overnight. Yield: 12 servings.

Mrs. Winifred Lewis, Treas.
David Crockett Grange
San Antonio, Tex.

CHERRY DESSERT

1 box vanilla wafers
1 stick oleo or butter
1 ½ c. confectioners' sugar
2 eggs
1 tsp. vanilla
1 can cherry pie filling
½ pt. whipping cream
Almond flavoring

Crush wafers fine; cover bottom of 8 x 12 x 2-inch pan with crumbs. Cream butter with sugar; add eggs, one at a time, beating well. Add vanilla. Spread over crumbs; top with pie filling and then whipped cream flavored with almond. Cover with remaining crumbs. Refrigerate overnight. Yield: 8 servings.

Mrs. Ernestine Bragg, Home Ec. Chm.
Prentice Hill Grange No. 257
Alstead, N. H.

CHERRY-CHOCOLATE CREAM

1 tsp. cocoa
1 c. heavy cream, whipped
2 c. chocolate wafers, coarsely broken
Cherry preserves

Add cocoa to whipped cream. Combine 3/4 cup cream with wafers. Put 2 tablespoons of wafer mixture in sherbet glasses; top with 1 tablespoon preserves. Add remaining wafer mixture; top with remaining whipped cream. Garnish each dish with 1 teaspoon preserves. Keep chilled.

Shirley M. Dotson, Home Ec. Chm.
Spencer Creek Grange
Eugene, Ore.

HURRY UP DESSERT

1 ½ c. graham cracker crumbs
¼ c. sugar
¼ c. butter or margarine, melted
1 box instant vanilla pudding
1 c. sour cream
1 c. milk
1 can cherry or blueberry pie filling

Mix crumbs, sugar and margarine together and put into a 9 x 9-inch pan. Set aside. Mix pudding, sour cream and milk together. Beat for 1 minute or till thick. Pour mixture on top of crumbs. Refrigerate for about 30 minutes. Pour pie filling on top of pudding mixture. Refrigerate longer, if desired. Yield: 6-9 servings.

Mrs. Robert Smidt, Home Ec. Chm.
Crab Orchard Grange No. 409
Crab Orchard, Neb.

CHOCOLATE-MARSHMALLOW DESSERT

½ c. butter
1 c. powdered sugar
3 eggs, separated
½ lb. marshmallows, cut up
1 tsp. vanilla
½ c. chocolate syrup
1 c. English walnuts
2 c. graham cracker crumbs

Cream butter and sugar; add egg yolks and beat well. Add marshmallows, vanilla and chocolate syrup; stir well. Beat egg whites until stiff; add to chocolate mixture and add nuts. Line a 9 x 13-inch loaf pan with 1 cup of cracker crumbs. Pour chocolate mixture into pan and cover with remaining crumbs. Store in refrigerator for at least 4 hours.

Mrs. Dale Phillips, Sec.
Raymond Grange No. 391
Malcolm, Neb.

CHOCOLATE MOUSSE

1 envelope gelatin
1 c. milk
2 egg yolks
1 c. sugar
1 pt. cream
2 stiffly beaten egg whites
Chocolate Hydrox cookie crumbs

Dissolve gelatin in milk; let stand 1 hour. Beat egg yolks; add sugar and add to gelatin. Whip cream; add egg whites and blend together. Add to gelatin mixture. Line 8 x 12-inch Pyrex dish with crumbs; add gelatin mixture and top with crumbs. Chill overnight. Yield: 10 servings.

Mrs. Delbert Prior, Master
Mattabessett Grange No. 42
East Hampton, Conn.

CHOCOLATE-NUT CRUNCH

1 c. chopped nutmeats
2 c. vanilla wafer crumbs
½ c. butter or margarine
1 c. powdered sugar
3 egg yolks, well beaten
1 ½ squares chocolate, melted
½ tsp. vanilla
3 egg whites, stiffly beaten

Combine nutmeats and wafer crumbs; line bottom of 9-inch square pan with half the mixture. Thoroughly cream butter; add sugar and egg yolks. Add chocolate and vanilla; fold in egg whites. Spread over crumbs; cover with remaining crumbs. Refrigerate overnight.

Helen Widell, Home Ec. Chm.
Oakleaf Grange No. 569
Harris, Minn.

CHOC-O-MINT DELIGHT

2 c. vanilla wafer crumbs
¾ c. melted butter or margarine
1 ½ c. confectioners' sugar, sifted
3 eggs
3 squares baking chocolate, melted
½ pt. whipping cream
1 ½ c. miniature marshmallows
3 sm. peppermint sticks, crushed

Mix together crumbs and 1/4 cup butter; press into 8 x 8-inch baking dish. Cream remaining butter and sugar; add eggs and beat. Stir in melted chocolate and beat until light and fluffy. Spread on wafer crumbs; set in refrigerator to harden. Whip cream; add marshmallows and spread on chocolate mixture. Top with crushed peppermint sticks. Store in refrigerator until serving time. Yield: 12 servings.

Mrs. Harrold Hackett, Master's Wife
East Union Grange No. 2397
Apple Creek, O.

DREAM SQUARES

40 graham crackers
1 lb. butter
4 c. confectioners' sugar
6 eggs
2 tsp. vanilla
6 squares unsweetened chocolate
2 c. chopped walnuts
Vanilla ice cream

Roll the crackers to make crumbs. Spread half the crumbs in a 15 x 10-inch buttered pan. Cream butter; beat in sugar and an egg at a time. Stir in vanilla and melted and cooled chocolate; add walnuts and spread over crumbs. Top with remaining crumbs. Refrigerate for several hours or overnight. Cut into squares and serve with a scoop of ice cream. Yield: 24-30 servings.

Mrs. Flora E. Patch, Master
Maple Grove Grange No. 156
Putney, Vt.

GERMAN CHOCOLATE DESSERT

1 4-oz. bar German's sweet chocolate
¼ lb. butter
3 eggs, separated
1 c. powdered sugar
1 pt. whipping cream, whipped
1 tsp. vanilla
1 10-oz. box vanilla wafers
1 c. chopped pecans

Melt chocolate and butter together over hot water; add to beaten egg yolks. Add 2/3 cup sugar while still hot. Chill. Fold in whipped cream and vanilla. Beat egg whites till they stand in peaks; add remaining sugar and fold into chilled mixture. Line a 9 x 13 x 2-inch pan with portion of wafer crumbs and nuts. Alternate layers of chocolate mixture and crumbs until all ingredients are used. Refrigerate. Yield: 12 servings.

Mrs. W. A. Cary, Home Ec. Chm.
East Brown Grange No. 1704
Coffeyville, Kan.

HERSHEY-MARSHMALLOW DESSERT

½ c. condensed milk
1 pkg. marshmallows
5 giant-sized Hershey bars
1 c. whipping cream
1 pkg. vanilla wafers

In top of double boiler, place milk and marshmallows; cook until marshmallows are melted. Add broken Hershey bars; stir until melted. Cool. Whip cream and sweeten to taste; add the cooled mixture. Cover bottom of loaf pan with crushed wafers; add cream mixture. Refrigerate until ready to serve. Yield: 10 servings.

Lucille Groves, Home Ec. Chm.
Lake Grange No. 2192
Middlebury, Ind.

COCONUT DELIGHT

2 envelopes unflavored gelatin
Sugar
1 egg
1 ⅔ c. evaporated milk
1 c. water
½ tsp. nutmeg
1 tsp. vanilla extract
1 c. flaked coconut
2 c. sliced fresh peaches
1 c. fresh blueberries

Place 2/3 cup evaporated milk in freezer to partially freeze. Combine gelatin and 1/3 cup sugar in a medium saucepan. Blend in egg; add remaining evaporated milk and water. Cook over low heat, stirring constantly until gelatin is dissolved, about 5 minutes; add nutmeg and vanilla. Chill until mixture is consistency of unbeaten egg white. Whip partially frozen evaporated milk until stiff and will hold a peak. Fold into gelatin mixture along with coconut lightly but thoroughly. Spoon into a lightly oiled 5-cup mold; chill until set, about 4 to 5 hours. When ready to serve, remove from mold. Combine peaches, blueberries and 1/4 cup sugar. Serve fruit over Coconut Delight. Yield: 6-8 servings.

Photograph for this recipe on page 307.

CRANBERRY CANDLE

1 1-lb. can whole cranberry sauce
1 3-oz. pkg. red gelatin
1 c. boiling water
¼ tsp. salt
1 tbsp. lemon juice
½ c. mayonnaise
1 apple, peeled and diced
¼ c. chopped walnuts
8 birthday candles

Heat cranberry sauce; strain. Set berries aside. Dissolve gelatin in hot water and cranberry juice. Add salt and lemon juice. Chill; allow to thicken until mixture mounds slightly when dropped from spoon. Beat in mayonnaise until light and fluffy; fold in cranberries, fruit and nuts. Divide evenly into eight 6-ounce fruit cans. Chill 4 hours; remove from mold. Insert birthday candle and light. Place sprigs of evergreen around base, if desired. Yield: 8 servings.

Elizabeth Higgins, Home Ec. Chm.
East Haven Grange No. 457
East Haven, Vt.

CRANBERRY WHIP

1 lb. fresh cranberries
2 c. sugar
2 c. crushed pineapple
1 pt. heavy cream
¾ lb. marshmallows

Grind cranberries; add sugar and crushed pineapple. Chill. Whip heavy cream; fold into cranberry mixture. Cut marshmallows over top, reserving a few for garnish. Cut up reserved marshmallows; sprinkle over top. Yield: 12-15 servings.

Mrs. Boyd Wallace, Master
Deersville Grange No. 2717
Cadig, O.

MOLDED CRANBERRY DESSERT

2 3-oz. boxes black raspberry Jell-O
1 lb. cranberries
2 oranges, quartered and seeded
2 c. sugar
2 c. miniature marshmallows

Make Jell-O according to directions on package; set aside to cool. Put through a food chopper the cranberries and oranges. Add sugar; mix well. When Jell-O begins to congeal, add cranberry-orange mixture and marshmallows. Pour into mold; chill until firm.

Mrs. Elmer Hull, Home Ec. Chm.
Cross Roads Grange No. 1314
Mahoning, Pa.

CROWN JEWEL CAKE

3 pkg. Jell-O, black cherry, lime and strawberry
3 c. boiling water
2 c. cold water
1 c. pineapple juice
¼ c. sugar
1 pkg. raspberry Jell-O
1 c. milk
1 tsp. vanilla
2 envelopes Dream Whip
Pink tinted coconut (opt.)

Prepare first three flavors of Jell-O separately, using 1 cup hot water and 1/2 cup cold water for each. Pour into separate 8 x 8 x 2-inch pans; chill until firm. Mix pineapple juice and sugar; heat until sugar dissolves. Remove from heat; dissolve raspberry Jell-O in hot pineapple liquid. Add remaining cold water; chill until syrupy. Combine milk, vanilla and Dream Whip in bowl with narrow bottom; blend. Beat until mixture forms soft peaks; fold into syrupy Jell-O. Cut firm black cherry, strawberry and lime Jell-O into 1/2-inch cubes. Fold into raspberry mixture; pour into tube pan. Chill 8 hours. Remove from mold; spread tops and sides with additional Dream Whip. Sprinkle with coconut. Yield: 14-16 servings.

Edyth U. Sweet, Home Ec. Chm.
Columbia Grange No. 83
Troy, Pa.

CROWN JEWEL DESSERT

1 pkg. each lime, orange and cherry Jell-O
3 c. boiling water

(Continued on next page)

2 c. cold water
1 c. pineapple juice
¼ c. sugar
1 pkg. lemon Jell-O
18 ladyfingers, separated
2 envelopes Dream Whip
1 c. cold milk
1 tsp. vanilla

Prepare lime, orange and cherry Jell-O separately, using 1 cup boiling water and 1/2 cup cold water for each. Pour into separate 8 x 8-inch pans. Chill until firm. Cut in 1/2-inch cubes. Heat pineapple juice to boiling point; remove from heat. Add sugar and lemon Jell-O; stir until dissolved. Add remaining cold water. Chill until syrupy. Line bottom and sides of 9-inch springform pan with ladyfingers; set aside. Prepare Dream Whip with milk and vanilla as package directs; fold in syrupy lemon Jell-O. Fold in Jell-O cubes. Pour into springform pan. Chill 5 to 8 hours or overnight. Remove sides of pan to serve. Yield: 16 servings.

Mrs. Alzada M. Salmon, Master's Wife
Mosherville Grange No. 1351
Jonesville, Mich.

DATE DESSERT

2 3-oz. pkg. orange Jell-O
2 c. boiling water
2 c. cold water
1 No. 2 can crushed pineapple
2 11-oz. cans mandarin oranges
1 egg
1 tbsp. cornstarch
¾ c. chopped dates
¾ c. chopped nuts
1 c. marshmallows

Dissolve Jell-O in boiling water. Add cold water; set aside. Drain pineapple and oranges; thicken the juice with egg and cornstarch. Cook, stirring constantly; add dates, nuts and marshmallows. Cool; add oranges and pineapple. Pour Jell-O mixture into cooked mixture; pour into 9 x 9-inch pans. Yield: 18-20 servings.

Myrtle E. Gorby, Home Ec. Chm.
Aleppo Grange No. 2054
Aleppo, Pa.

GRAHAM CRACKER ROLL

½ lb. graham crackers, crushed fine
1 1-lb. pkg. dates, cut in small pieces
1 lb. marshmallows, cut in small pieces
1 c. cream, water or juice
1 c. walnuts, cut fine

Mix all ingredients; shape into a log. Roll in additional cracker crumbs; wrap in waxed paper and let stand overnight in refrigerator. Slice and serve topped with whipped cream. Yield: 6-8 servings.

Mrs. Marilyn Keller, Master's Wife
Central Grange No. 276
Gladstone, Ore.

PARADISE ROLL

1 c. walnuts, chopped
1 lb. dates, chopped
1 lb. marshmallows, chopped
1 lb. graham crackers, rolled
½ c. milk
½ c. cream

Mix walnuts, dates and marshmallows with all but 1/2 cup cracker crumbs. Add milk and cream and mix well. Shape into roll and roll in remaining graham cracker crumbs. Wrap in waxed paper and chill for several hours in refrigerator. Slice and top each slice with whipped cream or ice cream. Yield: 8 servings.

Eloise Jewers, Master
Boylston Grange No. 111
Worcester, Mass.

REFRIGERATOR CAKE

1 pkg. marshmallows
1 lb. dates
1 lb. nutmeats
1 lb. graham crackers, crumbled
1 c. light cream
1 c. whipping cream

Cut marshmallows and dates in small pieces; add nuts and crumbs. Moisten with light cream. Line 8 x 8-inch baking dish with waxed paper. Press moistened ingredients into dish. Refrigerate overnight. Cut in serving pieces and top with whipping cream. Yield: 12 servings.

Mrs. Otis Haynes
Bloomington Grange No. 2057
Muscatine, Ia.

EASY DESSERT

1 c. crushed pineapple
1 c. small marshmallows
1 c. coconut
1 can mandarin oranges
1 c. sour cream

Drain crushed pineapple; add marshmallows, coconut, oranges and sour cream. Mix well; put in a dish. Chill. Yield: 12 servings.

Mrs. Joan Pfeiffer, Master's Wife
Goshen Grange No. 578
Goshen, O.
Mrs. Frank Weeks, Home Ec. Chm.
Wintersville Grange No. 1636
Wintersville, O.

FROSTED DESSERT

2 3-oz. pkg. lemon Jell-O
2 c. boiling water
2 c. 7-Up
1 20-oz. can crushed pineapple
1 c. miniature marshmallows
2 lge. bananas

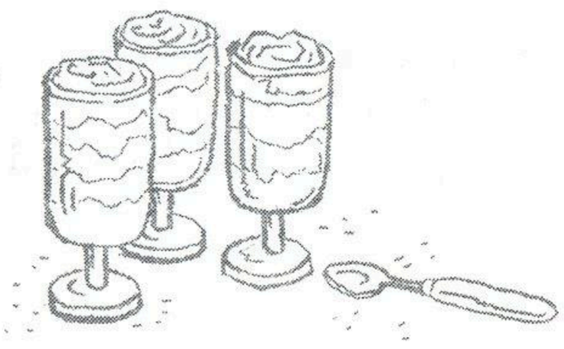
Dissolve Jell-O in the boiling water. Stir in the 7-Up; chill until partially set. Drain pineapple; reserve juice for topping. Fold pineapple, marshmallows and bananas into the chilled Jell-O. Pour into a 7 x 12-inch dish; chill until firm.

WHIPPED CREAM TOPPING:

½ c. sugar
2 tbsp. flour
1 egg, slightly beaten
1 c. reserved pineapple juice
2 tbsp. butter or oleo
1 c. whipping cream, whipped or
2 envelopes dessert topping mix
½ c. chopped nuts

Combine sugar, flour, egg and pineapple juice in a pan; cook over low heat until thickened. Add butter; cool. Fold whipped cream into chilled pudding mixture; spread over the Jell-O mixture. Sprinkle nuts over top. Yield: 10-12 servings.

Mrs. Ruby E. Harden, Junior Deputy
Vinton Co. Grange
McArthur, O.
Mrs. Glenn Senff, Master's Wife
Paint Grange
Mt. Eaton, O.



FROZEN FRUIT DESSERT

1 3-oz. pkg. lime gelatin
1 c. boiling water
1 c. cold milk
⅓ c. mayonnaise
½ tsp. salt
½ c. heavy cream
1 sm. can pineapple
1 sm. can mandarin oranges
1 sm. can grapes

Dissolve gelatin in boiling water. Blend milk and mayonnaise together; stir into gelatin mixture. Add salt; chill until slightly thickened. Fold in whipped cream and fruits; refrigerate until firm. Yield: 6 servings.

Mrs. Gladys Chipman, Home Ec. Chm.
Verona Grange No. 206
Bucksport, Me.

GELATIN-CREAM DESSERT

1 3-oz. box Jell-O
1 c. boiling water
¼ c. cold water
1 pt. vanilla ice cream
1 can fruit cocktail, well drained

Dissolve Jell-O in the boiling water; add cold water and stir. Add the ice cream; stir until melted. Add fruit cocktail; pour into 8-inch square pan. Chill at least 1 hour. Yield: 8 servings.

Mrs. Grace Burton, Master
Mahoning Valley Grange No. 1272
Newton Falls, O.

FROSTY MELON DESSERT

1 pkg. raspberry gelatin
1 c. hot water
¾ c. fruit juice and water
1 med. honeydew melon
1 c. drained red raspberries
3 3-oz. pkg. cream cheese
1 tbsp. milk

Dissolve gelatin in hot water. Add fruit juices and water. Chill until slightly thickened. Peel melon, leaving whole. Cut a slice from one end; scoop out the seeds and drain well. Place melon upright in a bowl. Fold raspberries into slightly thickened gelatin and fill melon cavity. Replace cut slice, fastening with toothpicks. Chill. Combine cream cheese and milk. Beat until smooth and fluffy. Cut a thin slice from the under side of melon to make a firm base and place on plate. Spread cream cheese over entire surface. Cut in slices. Yield: 4-6 servings.

Mrs. Alta F. Peck, Home Ec. Chm.
The National Grange
Litchfield, Conn.

EASTER DESSERT

1 pkg. orange Jell-O
1 c. boiling water
1 1-lb. can fruit cocktail
1 15-oz. can crushed pineapple
1 c. whipping cream
1 3-oz. pkg. cream cheese
3 c. colored marshmallows

Dissolve Jell-O in hot water in 2-quart mold or 9 x 13-inch glass dish; add juices from fruit and pineapple. Refrigerate until well thickened. Whip cream; add cream cheese. Mix well. Beat Jell-O until fluffy and light. Add whipped cream mixture; fold in. Add fruits and marshmallows; refrigerate until ready to serve. Yield: 12 servings.

Mrs. Jake Stahlecker, Home Ec. Chm.
Castleford Grange
Castleford, Idaho

FLOAT DESSERT

16 marshmallows
¾ c. milk
1 No. 2 ½ can fruit cocktail, drained
½ sm. bottle maraschino cherries
½ tbsp. cherry juice
½ pt. whipping cream, whipped

Cut marshmallows into milk; heat in double boiler until marshmallows melt. Set aside to cool. When marshmallow mixture is cool, add fruit cocktail, cherries and cherry juice; fold in whipped cream. Pour into 8 x 10-inch pan; refrigerate 24 hours. Yield: 12 servings.

Mrs. James Garman, Master's Wife
Mifflin Grange No. 1725
Newville, Pa.

FRUIT DESSERT

2 eggs
2 tbsp. vinegar
2 tbsp. sugar
6 lge. marshmallows
1 can fruit cocktail, drained and chilled
¾ c. cream, whipped

Beat eggs; add vinegar and sugar. Cook in a double boiler till mixture thickens. Add marshmallows; stir till melted. Cool. Add fruit cocktail and whipped cream; chill. Yield: 8-10 servings.

Mrs. Alice Bacon, Home Ec. Chm.
Sandy Creek Grange No. 127
Sandy Creek, N.Y.

FRUIT-GELATIN DESSERT

2 pkg. orange Jell-O
1 lge. can fruit cocktail, undrained
1 sm. can pineapple tidbits, drained
1 pt. vanilla ice cream

Dissolve Jell-O in 2 cups boiling water. Add fruit cocktail, drained pineapple tidbits and ice cream; refrigerate. When partially set, stir well to mix fruit thoroughly; refrigerate until firm. Yield: 12 servings.

Mrs. John S. McConnell, Master' Wife
Center Grange No. 1870
Aliquippa, Pa.

FRUIT SOUFFLE

1 envelope plain gelatin
¼ c. cold water
½ c. sugar
¼ tsp. salt
¾ c. hot fruit juice
1 c. cream, whipped
1 No. 2 can fruit cocktail, drained
1 c. crushed pineapple, drained
½ c. chopped nuts (opt.)
1 egg white

Soften gelatin in cold water; add sugar, salt and hot fruit juice. Stir until dissolved; cool. When mixture begins to thicken, fold in whipped cream, fruits and nuts. Fold in stiffly beaten egg white; pour in ring mold, sherbet glasses or 10 x 14-inch pan and cut in squares. Garnish with nuts or maraschino cherries, if desired. Yield: 8-10 servings.

Mrs. Milburn Travis, Home Ec. Chm.
Sharon Grange
Sharon, Wis.

FRUIT CRUNCH

1 c. flour
½ c. brown sugar
½ c. butter or margarine
½ c. chopped walnuts
28 lge. marshmallows
⅔ c. milk
1 c. whipping cream
2 pkg. Jell-O
2 c. boiling water
1 pt. frozen fruit, same flavor as Jell-O

Mix flour, sugar, butter and nuts thoroughly. Pat firmly on bottom of 9 x 13-inch pan; bake 15 minutes at 350 degrees. Cool. Melt marshmallows in milk over low heat; cool. Whip cream; fold into cooled milk mixture. Spread over crust. Dissolve Jell-O in water; add fruit. Cool until thick. Spread over other layers; refrigerate. Yield: 12 servings.

Edmere Smart, Home Ec. Chm.
Lake Village Grange, No. 2386
Lake Village, Ind.

FRUIT DESSERT

6 bananas, cut in pieces
6 navel oranges, cut in pieces
2 bags miniature marshmallows
2 cans crushed pineapple, drained
½ pt. heavy cream, whipped

Combine all ingredients; let set in cool place until ready to serve. Yield: 6-8 servings.

Catherine Daniels, Master
Uncanoonuc Grange No. 40
Goffstown, N.H.

FRUIT DESSERT

2 eggs, well beaten
Juice of 2 lemons
30 marshmallows
1 No. 303 can white cherries, drained
1 No. 2 can crushed pineapple, drained

(Continued on next page)

1 c. nuts
½ pt. cream, whipped

Cook eggs and juice until thick. Add the marshmallows; stir until dissolved. When cool, add the cherries and pineapple. Add nuts and whipped cream; stir all together. Refrigerate 24 hours before serving.

Mrs. Richard Wannemacher, Master's Wife
Payne Grange
Payne, O.

FRUIT DESSERT

2 pkg. lemon Jell-O
2 c. boiling water
2 c. cold water
6 tbsp. sugar
Dash of salt
5 or 6 bananas, cut fine
1 No. 2 can crushed pineapple, drained
½ c. pineapple juice
1 egg
1 tbsp. flour
1 c. whipped cream or dessert topping mix
Maraschino cherries

Dissolve Jell-O in boiling water; add cold water and mix. Add 3 tablespoons sugar, salt, bananas and drained pineapple. Place in a 9 x 9-inch pan and chill to set. Cook pineapple juice, egg, flour and 3 tablespoons sugar until thick. When cool, add whipped cream and spread on set Jell-O. Garnish with cherries. Cut into portions to serve. Yield: 8 servings.

Mrs. H. E. Blair, Home Ec. Chm.
Venango Grange No. 910
Venango, Pa.

FRUIT-NUT SURPRISE

2 pkg. lemon gelatin
2 c. boiling water
2 c. heavy cream, whipped
1 c. cream cottage cheese
½ c. pecans, chopped
1 c. maraschino cherries, cut
2 c. crushed pineapple

Dissolve gelatin in boiling water; chill until partially set. Fold in whipped cream, cottage cheese, pecans, cherries and pineapple; mix thoroughly. Pour into a 1-quart dish; chill until firm.

Mrs. Bernard Conway, Home Ec. Chm.
Spring Fork Grange No. 2730
London, O.

GLASS WINDOW CAKE

3 pkg. Jell-O, red, green and yellow
4 ½ c. boiling water
1 c. pineapple juice, heated
1 envelope unflavored gelatin
¼ c. cold water
1 pt. heavy cream, whipped
1 c. sugar
1 tsp. vanilla
1 ½ c. graham cracker crumbs or 24 graham crackers
½ c. soft butter

Dissolve each package of Jell-O in 1 1/2 cups hot water. Put in separate cake pan to congeal. Add pineapple juice and gelatin dissolved in cold water. Beat together cream, 1/2 cup sugar and vanilla. Cube Jell-O; fold pineapple juice and Jell-O into cream, alternating different colors. Mix cracker crumbs, remaining sugar and butter; place 2/3 cup crumbs in angel cake pan. Add cream mixture; place remaining crumbs on top. Refrigerate 12 hours. Other gelatin colors may be used. Yield: 15-20 servings.

Mrs. Gladys C. Andrews, Master
Boxford Grange No. 109
Topsfield, Mass.
Irene A. West, Home Ec. Chm.
Enterprise Grange No. 173
Orrington, Me.

GRAHAM CRACKER FLUFF

2 eggs, separated
½ c. plus 3 tbsp. sugar
⅔ c. milk
1 pkg. unflavored gelatin
½ c. plus 1 tbsp. cold water
1 tsp. vanilla
1 c. whipping cream or canned milk
3 tbsp. melted butter
12 graham crackers, crushed

Beat egg yolks; add 1/2 cup sugar and milk. Cook in double boiler until slightly thickened. Dissolve gelatin in cold water; pour hot mixture over gelatin and stir until smooth. Chill until slightly thickened. Add stiffly beaten egg whites, vanilla and whipped cream to chilled mixture. Combine melted butter, cracker crumbs and remaining sugar; sprinkle sides and bottom of 8 x 8 x 2-inch dish with crumbs. Add filling; top with remaining crumbs. Chill until set. Yield: 6-8 servings.

Mrs. Harvey N. Fettig, Home Ec. Chm.
Turbett Grange No. 781
Port Royal, Pa.

HEAVENLY HASH

1 pkg. lemon Jell-O
⅛ tsp. salt
¼ c. sugar
3 bananas, diced
⅓ c. maraschino cherries
3 or 4 slices pineapple, diced
6 macaroons, broken up
2 c. tiny marshmallows
½ pt. whipping cream, whipped

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Dissolve Jell-O according to directions on package. When cool and almost congealed, whip with egg beater. Add salt and sugar; fold in fruits, macaroons and marshmallows. Fold in whipped cream. Pour into 7 1/2 x 12 x 2-inch dish; chill overnight. Yield: 8-10 servings.

Mrs. Mae Hood, Master's Wife
Mud Springs Grange No. 619
Madras, Ore.

HUNTINGTON PUDDING

¼ c. rice
2 c. milk
¼ tsp. salt
1 envelope unflavored gelatin
¼ c. cold water
⅓ c. sugar
1 c. whipping cream, whipped
1 tsp. vanilla
Chocolate sauce

Combine rice, milk and salt. Cook in double boiler about 45 minutes until rice is soft. Soak gelatin in water. Add sugar and gelatin to cooked rice; stir to dissolve. Cool; fold in cream as gelatin begins to set. Add vanilla; pour in mold or sherbet glasses. Chill. Serve with chocolate sauce. Yield: 6 servings.

Mrs. Mildred S. Clark, Home Ec. Chm.
Williamstown Grange No. 366
Williamstown, Mass.

GELATIN DESSERT

1 pt. vanilla ice cream
1 box lime Jell-O
1 c. boiling water
1 can crushed pineapple
½ c. chopped nuts
2 diced bananas

Stir ice cream into Jell-O and water; fold in remaining ingredients. Refrigerate. Yield: 9 servings.

Mrs. Osco H. Ward
Cox Chapel Grange No. 954
Mouth of Wilson, Va.

GELATIN SUPREME

2 3-oz. pkg. lemon Jell-O
2 c. hot water
2 c. cold water
1 lge. banana, diced
1 lge. apple, diced
1 c. sliced pineapple, diced

Dissolve Jell-O in hot water; add cold water. Pour into a 9 x 12-inch glass dish and refrigerate until it starts to thicken. Add banana, apple and pineapple, reserving juice. When firm, spread Pineapple Topping over Jell-O.

PINEAPPLE TOPPING:

½ c. sugar
2 tbsp. cornstarch
1 c. pineapple juice
1 tbsp. lemon juice or ReaLemon
2 well-beaten eggs
1 envelope Dream Whip, prepared

Mix all ingredients in order given except Dream Whip, using a heavy saucepan. Stir constantly; cook until mixture thickens. Cool thoroughly; add Dream Whip. Spread over Jell-O; sprinkle with nuts, if desired. Yield: 10-12 servings.

Mrs. Walter E. Zilles, Master's Wife
Riley Grange
Tremont, O.

GELATIN SUPREME

2 3-oz. pkg. red Jell-O
1 No. 303 can chunk pineapple, drained
1 No. 303 can fruit cocktail, drained
½ lb. red grapes, seeded and cut fine
2 c. miniature marshmallows
1 6-oz. jar maraschino cherries, quartered
¼ c. salad dressing
1 sm. pkg. cream cheese
1 pkg. Dream Whip, whipped stiff

Make Jell-O according to package directions, using half the cold water package calls for. When set, cut in 1/2 to 1-inch squares. Put pineapple, fruit cocktail, grapes, marshmallows and cherries in large bowl; stir with rubber spatula. Thoroughly mix salad dressing and cream cheese; mix with fruit. Add squares of Jell-O and Dream Whip to fruit mixture; fold in with spatula. Refrigerate overnight. Serve with additional Dream Whip, if desired. Yield: 6-8 servings.

Mrs. Faye Wright, Master
Calcutta Grange No. 1798
East Liverpool, O.

LEMON BISQUE

1 13-oz. can evaporated milk
1 pkg. lemon Jell-O
1 ¼ c. boiling water
⅓ c. honey or sugar
⅛ tsp. salt
3 tbsp. lemon juice
Grated rind of lemon
2 ½ c. vanilla cookie wafers

Chill milk overnight. Dissolve Jell-O in boiling water; add honey, salt, lemon juice and rind. When Jell-O is slightly congealed, beat milk till stiff. Beat Jell-O mixture into milk. Spread half of crumbs into a dish and pour Jell-O-milk mixture over crumbs. Top with remaining crumbs and chill in refrigerator for about 3 hours. Yield: 10 servings.

Mabel Mitman, Home Ec. Chm.
Plumsteadville Grange
Pipersville, Pa.

LEMON BISQUE

1 pkg. lemon Jell-O
1 ¾ c. boiling water
1 8-oz. pkg. sugar wafers or graham crackers
1 lge. can evaporated milk, chilled
⅔ to 1 c. sugar
Juice and rind of 1 lemon
Pinch of salt (opt.)

Prepare lemon Jell-O with boiling water. Let set partially. Crush sugar wafers. Line bottom of 13 x 9-inch loaf pan, reserving some for the top. Whip milk, gradually adding sugar while beating. Beat partially set Jell-O. Add juice and rind of lemon to Jell-O, mixing well. Fold Jell-O mixture into whipped milk and beat. Pour into pan lined with sugar wafers. Sprinkle top with remaining wafers. Let set in refrigerator.

Mrs. Frank J. Vancas, Master
Yorktown Grange No. 862
Yorktown Heights, N.Y.
Mrs. Florence Smith
Maple Grange No. 187
Waldoboro, Me.
Mrs. Carl McClure, Master's Wife
Turbett Grange No. 781
Port Royal, Pa.

LEMON CHIFFON SQUARES

1 ⅓ c. graham cracker crumbs
⅓ c. light brown sugar
½ tsp. cinnamon
⅓ c. melted butter or margarine
1 pkg. lemon flavored gelatin
¾ c. boiling water
½ c. white sugar
1 lemon, juice and grated peel
1 tall can evaporated milk

Combine crumbs, brown sugar, cinnamon and butter; mix until crumbly. Reserve 3 tablespoons of mixture; press remainder in bottom of buttered 9-inch square pan. Chill. Dissolve gelatin in boiling water; add white sugar, lemon juice and peel. Chill to consistency of unbeaten egg whites. Pour milk into freezer tray; freeze until ice crystals form around edge. Turn into chilled bowl; whip until stiff. Fold whipped milk into gelatin mixture; spoon into pan on top of crumb layer. Sprinkle top with reserved crumb mixture; chill until set. Cut into 12 squares to serve.

Mrs. Marguerite Bryant, Master's Wife
Temple Grange No. 66
Marydel, Md.

LEMON DELIGHT

1 pkg. lemon gelatin
¾ c. hot water
1 16-oz. can evaporated milk, chilled
1 ¼ c. sugar
Juice and rind of 2 lemons
24 to 30 graham crackers
½ c. melted butter

Dissolve gelatin in hot water; set aside to cool. Beat milk until thick and stiff; add 1 cup sugar and juice and rind of lemons, continuing beating. Add cooled gelatin; mixture should be thick. Crush graham crackers finely; mixture should be thick. Crush graham crackers finely; mix with remaining sugar and butter. Press mixture into 9 x 13-inch pan, reserving half for topping. Pour gelatin mixture over crumbs; top with remaining crumbs. Chill at least 2 hours before serving. Yield: 9-12 servings.

Mildred L. Stockwell, Master
Westfield Grange No. 20
Westfield, Mass.

LEMON DESSERT

1 ½ c. boiling water
1 pkg. lemon gelatin
1 envelope plain gelatin
Juice of 2 lemons and 1 orange
1 ½ c. sugar
1 tall can evaporated milk
Vanilla wafer crumbs
Nutmeats

Pour boiling water on gelatins; add juice of lemons and orange and sugar. Chill until thick. Add evaporated milk, whipped until thick. Put in glass 8 x 12-inch pan. Put vanilla wafer crumbs and nutmeats on top; refrigerate overnight. Yield: 8-10 servings.

Mrs. Isabel Lilley, Home Ec. Chm.
Farmington Grange No. 1474
Eureka, Kan.

LEMON FLUFF

1 pkg. lemon gelatin
1 ⅓ c. hot water
¼ c. lemon juice
1 c. sugar
1 c. canned milk
2 ½ c. vanilla cookie or graham cracker crumbs

Dissolve gelatin in hot water; chill until almost set. Whip until light and fluffy; add lemon juice and sugar. Whip chilled milk until light and fluffy; add to gelatin mixture. Pour gently into crumb-lined dish, reserving some crumbs for top. Cover mixture with remaining crumbs.

Irene Fuller, Home Ec. Chm.
Apple Valley Grange
Apple Valley, Cal.

LEMON FLUFF

1 pkg. lemon gelatin
Juice and rind of lemon
1 c. hot water

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1 c. cold water
1 ¼ c. sugar
1 can condensed milk, chilled
1 ½ c. graham cracker crumbs

Mix gelatin, juice, rind, water and sugar. Cool until partially set; whip. Whip milk until stiff. Add gelatin mixture to whipped milk and beat stiff. Line 9 x 13-inch pan with 3/4 cup graham cracker crumbs. Pour mixture over crumbs. Top with remaining crumbs. Keep refrigerated until served. Yield: 10 servings.

Mrs. Leonard Dickson, Home Ec. Chm.
Trout Creek Grange No. 99
Trout Creek, Mont.

LEMON FLUFF

1 4-oz. pkg. lemon flavored gelatin
1 ¾ c. hot water
¼ c. lemon juice
1 c. sugar
1 14 ½-oz. can evaporated milk, chilled
2 ½ c. vanilla wafer crumbs

Dissolve gelatin in hot water; chill until partially set. Whip until light and fluffy; add lemon juice and sugar. Whip chilled milk and fold into gelatin mixture. Line bottom of 9 x 13-inch pan with crumbs. Reserve a few crumbs for top. Pour in gelatin mixture. Top with remaining crumbs. Chill until firm. Cut in squares and center each with a maraschino cherry. Yield: 12 servings.

Betty Gorsuch, Home Ec. Chm.
Le Grand Grange No. 538
Le Grand, Cal.

LEMON FLUFF

1 sm. pkg. lemon Jell-O
¾ c. boiling water
1 c. sugar
1 can evaporated milk, chilled
Rind and juice of 1 lemon
12 graham crackers

Place large bowl and beaters in refrigerator 20 minutes. Dissolve gelatin in boiling water; let stand until cold, but not thick. Beat sugar in slowly. In chilled bowl, whip milk until light and fluffy; add gelatin mixture to whipped milk. Beat together until well mixed. Add rind and juice of lemon. Roll out crackers until fine; place half on bottom of 13 x 9-inch pan. Pour in gelatin mixture; sprinkle rest of crumbs on top and chill well. Cut in squares when ready to serve. Yield: 12-15 servings.

Mrs. George Stone, Home Ec. Chm.
Harmony Grange
Sanbornton, N. H.

LEMON LADYFINGER DESSERT

2 pkg. ladyfingers, split
2 pkg. lemon pudding mix
Whipped cream
Maraschino cherries

Line a 9 x 5 x 2-inch pan with ladyfingers. Pour lemon mix over ladyfingers; add layer of ladyfingers and repeat with mixture, ending with ladyfingers. Top with whipped cream and cherries. Chill several hours or overnight. Yield: 6-8 servings.

Beatrice Bottum, Master
Pascak Grange No. 141
Saddle River, N. J.

LEMON PUDDING

1 pkg. lemon gelatin
1 ½ c. hot water
1 c. sugar
Grated rind of 1 lemon
Juice of 2 lemons
1 tall can cold evaporated milk
1 pkg. vanilla wafers

Dissolve gelatin in hot water; add sugar, rind and juice of lemons. Cool until congealed; beat until fluffy. Whip milk and fold into gelatin mixture. Line 8 x 12-inch pan with crushed vanilla wafers and pour mixture in pan. Top with more crushed vanilla wafers. Yield: 12 servings.

Mrs. L. A. Spafford, Master's Wife
Middleton Grange No. 2350
Haskins, O.

LEMON SPONGE

¾ c. sugar
1 pkg. lemon gelatin
1 c. boiling water
Juice and grated rind of 1 lemon
Juice and grated rind of 1 orange
1 tall can evaporated milk
8 graham crackers

Mix sugar and lemon gelatin; dissolve in boiling water. Mix juices and rinds; add water to make 1 cup. Add to gelatin; allow to thicken. Freeze milk until mushy, about 4 hours; whip to consistency of whipped cream. Whip thickened gelatin and combine with the milk. Roll out graham crackers; line a 9 x 12-inch pan with waxed paper and cover bottom with cracker crumbs, reserving a few for top. Pour in gelatin mixture; spread evenly. Cover with remaining cracker crumbs. Refrigerate at least 20 minutes; cut into squares and serve. Yield: 16 servings.

Mrs. Viola Gilbert, Master
Leicester Grange No. 390
Rochdale, Mass.

LEMON SQUARES

1 c. quick-cooking oatmeal
⅓ c. sifted flour
½ c. brown sugar
½ tsp. salt
⅓ c. melted butter
1 envelope unflavored gelatin
½ c. water
4 egg yolks
½ c. lemon juice
1 tsp. grated lemon peel
4 egg whites
½ c. white sugar

Combine oatmeal, flour, brown sugar and salt; stir in butter. Turn into 8x8x2-inch pan. Bake 10 minutes at 350 degrees; cool. Remove 1/2 cup crumbs; pat remaining crumbs evenly over pan. Soften gelatin in water. In saucepan, combine egg yolk, lemon juice and peel. Cook and stir until thick and bubbly. Remove from heat; stir in gelatin. Cool. Beat egg whites to soft peaks; beat in sugar. Beat until stiff peaks form. Fold gelatin mixture into egg whites; pour into crumb-lined pan. Sprinkle with reserved crumbs. Chill until firm; cut into squares. Yield: 8 servings.

Mrs. Ross Metz, Home Ec. Chm.
Big Valley Grange No. 1417
Allensville, Pa.

LEMON WHIP

1 pkg. of lemon gelatin
1 ½ c. hot water
1 c. sugar
1 can evaporated milk
1 lemon

Prepare gelatin with hot water; chill until syrupy. Add sugar, milk, juice and rind of lemon; whip until light and fluffy. Pour into 7 x 9-inch pan and top with graham cracker crumbs. Chill until firm. Yield: 8 servings.

Mrs. Edward Conant, Master's Wife
Middle Branch Grange No. 463
Randolph Center, Vt.

POOR MAN'S CHEESECAKE

1 lge. can condensed milk
1 3-oz. pkg. lemon gelatin
1 c. boiling water
8 double graham crackers, crushed
½ cube of butter, melted
Juice of 1 lemon
½ c. sugar
1 tbsp. coconut extract

Pour milk into freezer tray and freeze until mushy. Dissolve gelatin in boiling water and place in refrigerator until syrupy. Mix graham crackers with butter. Press half of mixture in oblong or square pan. Pour mushy milk in large mixer bowl and beat, adding lemon juice, sugar and extract. When well whipped, add syrupy gelatin. Beat well; pour into pan and top with remaining crumbs. Return to refrigerator for mixture to set. Cut into squares and serve. Yield: 8 servings.

Eleanor Grant, Home Ec. Chm.
Poe Valley Grange No. 710
Klamath Falls, Ore.

GRAHAM CRACKER DESSERT

⅓ c. butter
½ c. crushed graham crackers
½ lb. marshmallows
⅓ c. canned milk
2 tbsp. lemon juice
Grated rind of 1 lemon
½ c. coconut
1 c. chilled evaporated milk

Blend butter with graham crackers; pat in a 9 x 9-inch pan. Melt marshmallows with canned milk in top of double boiler; add lemon juice, grated rind and coconut. Blend well; add whipped evaporated milk and pour into prepared pan. Chill in refrigerator. Sprinkle additional crumbs on top. Yield: 10-12 servings.

Mrs. Mildred Robinson, Home Ec. Chm.
Diahoga Grange No. 1951
Athens, Pa.

WHIPPED ANGEL PIE

1 pkg. lemon gelatin
½ c. plus 2 tbsp. sugar
⅔ c. hot water
⅓ c. plus 2 tbsp. lemon juice
1 tsp. grated lemon rind
1 c. undiluted evaporated milk
1 ½ c. graham cracker crumbs
¼ c. melted butter

Dissolve gelatin and 1/2 cup sugar in water and 1/3 cup hot lemon juice. Chill to consistency of unbeaten egg white. Add rind. Chill milk in ice cube tray until ice crystals form, about 15 or 20 minutes. Whip until stiff; add remaining lemon juice and whip until stiff. Fold into gelatin mixture. Mix graham cracker crumbs, remaining sugar and butter; line sides and bottom of pan. Bake at 350 degrees for 7 minutes; cool. Spoon milk-gelatin mixture into cooled pie shell and chill 1 hour.

Margaret Pease, Master
Kilchis Grange No. 800
Tillamook, Ore.

LIME SNOWFLAKE DESSERT

¼ c. fresh lime juice
½ c. sugar
3 eggs, separated
½ c. nuts, chopped
1 c. heavy cream, whipped
1 c. graham cracker crumbs

Boil lime juice and sugar until blended. Beat egg yolks and add lime juice mixture gradually. Cook

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until thick; chill. Beat egg whites until stiff; fold into cooled lime mixture. Add nuts and fold in whipped cream. Line half of crumbs in greased 8 x 8-inch pan. Add lime mixture; top with remaining crumbs. Chill 4 hours. Yield: 9 servings.

Mrs. Frances Smith, Home Ec. Chm.
Harbert Grange No. 1790
Three Oaks, Mich.

MOLDED CUSTARD

1 tbsp. gelatin
2 ½ c. milk
½ c. sugar
¼ tsp. salt
2 eggs, separated
1 tsp. vanilla

Dissolve gelatin in 1/2 cup milk. Heat remaining milk to scalding; add sugar and salt. Stir until dissolved. Pour over egg yolks; cook over hot water until slightly thickened. Remove from heat; add gelatin and vanilla. Stir until gelatin dissolves. Blend in stiff egg whites; pour into molds to set. Cool. Yield: 6-8 servings.

Mrs. Walter Sauders, Master's Wife
Pulaski Grange No. 2046
Bryan, O.

MANDARIN ORANGE DESSERT

2 pkg. orange gelatin
2 c. hot water
2 c. orange-pineapple juice
1 No. 2 ½ can crushed pineapple, drained
1 No. 2 ½ can mandarin oranges, drained
2 tbsp. butter
3 tbsp. flour
½ c. sugar
1 slightly beaten egg
1 sm. pkg. cream cheese
1 envelope Dream Whip, prepared

Dissolve gelatin in hot water; add 1 cup juice. Fold in pineapple and oranges; refrigerate until set. Melt butter in saucepan; add flour, sugar, egg and remaining juice. Cook and stir until thick; stir in cream cheese. Cool; add Dream Whip. Spread cooled mixture over top of gelatin. Grate cheddar or longhorn cheese on top, if desired. Apricots may be substituted for oranges. Yield: 8-10 servings.

Mrs. Paul Riley, Master's Wife
Buckeye Valley Grange
Somerset, O.

ORANGE CONFETTI

4 oranges
2 c. miniature marshmallows
2 c. cooked rice
1 c. walnuts, coarsely chopped
1 pkg. dessert topping mix

Peel oranges and cut into sections; halve each section or use two 11-ounce cans of mandarin oranges. Add marshmallows and refrigerate 2 hours. Drain, if necessary. Then add rice and walnuts. Make up dessert topping mix. Fold it gently into the rice and orange mixture. Refrigerate again for 1 hour. Garnish with thin orange slices when ready to serve. Yield: 12 servings.

Elizabeth H. Bullock, Home Ec. Chm.
Danville Juntion Grange No. 65
Danville, Me.

ORANGE CREAM

1 c. orange juice
½ lb. marshmallows
Pinch of salt
1 tsp. grated lemon rind
1 c. cream, whipped

Heat together orange juice and marshmallows and stir until marshmallows are dissolved. Add salt and grated lemon rind. Cool until mixture thickens. Fold in whipped cream. Chill in dessert glasses until firm. Garnish with orange sections, if desired. Yield: 7 servings.

Clarice Rodgers, Home Ec. Chm.
Falls Village Grange
Falls Village, Conn.

ORANGE DELIGHT

1 sm. pkg. orange gelatin
1 ¾ c. boiling water
1 sm. can mandarin oranges, drained
1 c. crushed pineapple, drained
1 pt. orange sherbet

Dissolve gelatin in boiling water. Add all other ingredients; chill. Yield: 8 servings.

Mrs. Edward Herron, Master's Wife
Eureka Grange No. 1558
Canonsburg, Pa.

ORANGE DELIGHT

2 6-oz. pkg. orange gelatin
1 6-oz. can frozen concentrated orange juice
1 pt. whipping cream

Mix gelatin as directed on package, adding frozen juice for 1 cup of water. When mixture starts to set, whip cream and fold in. Refrigerate. Yield: 16-18 servings.

Mrs. Roy F. Palm, Master's Wife
North Fairfield Grange No. 806
North Fairfield, O.

ORANGE DESSERT

2 3-oz. pkg. lemon gelatin
1 c. hot water
2 11-oz. cans mandarin oranges, drained, reserving juice
1 12-oz. can frozen orange juice

Dissolve gelatin in hot water; add the juice from the mandarin oranges. Add frozen orange juice and stir until dissolved. Add oranges. Put in 9 x 11-inch glass dish; set in refrigerator.

TOPPING: (Opt.)

Dream Whip, prepared
¼ c. mayonnaise
¼ c. crushed pineapple

Mix all ingredients; spread over all or on each serving. Yield: 8 servings.

Margaret Reece, Home Ec. Chm.
Melrose Grange No. 434
Roseburg, Ore.

ORANGE-JELL-O DESSERT

1 lge. pkg. orange gelatin
2 c. cold water
2 c. hot water
1 pkg. dessert topping mix
1 4-oz. pkg. cream cheese
Mandarin oranges or crushed pineapple
Marshmallows

Dissolve gelatin in cold and hot water; let set until thickened. Beat dessert topping with cream cheese; add to gelatin. Add oranges and marshmallows as desired; refrigerate overnight.

Irene Riggs, Master's Wife
Holley Grange No. 325
Foster, Ore.

ORANGE JUICE DELIGHT

1 6-oz. pkg. orange gelatin
3 c. boiling water
2 c. orange juice
1 can mandarin oranges, drained
1 3-oz. pkg. lemon gelatin
1 tbsp. fresh lemon juice
1 envelope dessert topping mix or whipped cream

Dissolve orange gelatin in 2 cups boiling water; add 1 1/2 cups orange juice and oranges. Pour in 9 x 12-inch pan; chill until firmly set. Dissolve lemon gelatin in remaining boiling water; add remaining orange juice and lemon juice. Chill until thick, but not set. Prepare dessert topping mix according to directions; fold into lemon gelatin mixture. Pour over orange gelatin. Yield: 12 servings.

Edna Souza, Home Ec. Chm.
Hollister Grange No. 578
Hollister, Cal.

FRUIT DESSERT

1 ¾ c. rolled vanilla wafers
1 c. powdered sugar
2 eggs
¼ c. butter
½ c. nuts
2 c. fresh peaches
1 c. cream, whipped

Spread 1 cup wafer crumbs in round dish. Combine powdered sugar, eggs and butter; spread over crumbs in dish. Sprinkle with nuts. Top with peaches and then whipped cream. Sprinkle remaining crumbs over top. Chill overnight. Yield: 6-8 servings.

Mrs. John Seldomridge, Jr., Master's Wife
Honey Brook Twp. Grange No. 1688
Honey Brook, Pa.

PEACH REFRIGERATOR CAKE

1 tbsp. plain gelatin
¼ to ½ c. cold water
⅓ c. soft butter
1 c. confectioners' sugar
2 egg yolks
½ lb. sm. marshmallows
4 c. sliced fresh peaches
2 egg whites
Vanilla wafers

Soak gelatin in cold water for 5 minutes. Cream butter and sugar. Blend in egg yolks. Cook over low heat, stirring constantly, until thickened. Remove from heat; add marshmallows. Blend and cool. Fold in peaches and stiffly beaten egg whites. Alternate layers of vanilla wafer crumbs and peach filling in 9 x 13-inch pan. Beginning and ending with layer of wafer crumbs. Chill. Yield: 12-15 servings.

Mrs. Sarah J. Miller, Home Ec. Chm.
Nuevo Lakeview Grange No. 581
Nuevo, Cal.
Mrs. George Cole, Home Ec. Chm.
Limestone Grange No. 654
Limestone, Pa.

PEANUT BRITTLE DESSERT

1 lb. vanilla wafers, crushed
½ c. butter
2 eggs
½ c. powdered sugar
1 c. crushed peanut brittle
1 tsp. vanilla
⅛ tsp. salt
½ pt. whipping cream, beaten stiff

Mix wafer crumbs and butter; press half of mixture in 9 x 6-inch pan. Mix next five ingredients; fold in cream. Pour into lined pan and cover with remaining crushed wafers.

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Place in refrigerator until very cold. Cut into squares and serve plain or with whipped cream.

Mrs. Martha Downs, Past Home Ec. Chm.
Wisconsin State Grange
Amberg, Wis.

PEPPERMINT DESSERT

1 box chocolate wafers
1 pt. whipping cream
1 ½ c. crushed, pink striped peppermint candy
1 ½ c. miniature marshmallows
½ c. chopped nuts

Roll wafers into crumbs. Cover bottom of 8 x 10-baking dish with crumbs reserving some for top layer. Whip cream until stiff; fold in candy, marshmallows and nuts. Pour mixture over layer of crumbs; cover with remaining crumbs. Chill several hours or overnight. Yield: 8-10 servings.

May Diess, Home Ec. Chm.
Lorane Grange No. 54
Eugene, Ore.

COMPANY'S COMING

3 egg whites
½ tsp. cream of tartar
1 c. sugar
18 crushed soda crackers
1 tsp. vanilla
1 c. nuts
½ pt. whipping cream
6 oz. pineapple preserves
1 can flaked coconut

Beat egg whites until foamy; add cream of tartar and beat until stiff. Add sugar; fold in crackers, vanilla and nuts. Pour into well-buttered pan. Bake at 325 degrees for 20 minutes or until light golden brown. Whip cream; fold in preserves. Spread on well-cooled baked mixture; sprinkle with coconut. Chill several hours or overnight. Yield: 20 servings.

Mrs. Ralph Kohntopp, Home Ec. Chm.
Sugar Loaf Grange No. 427
Jerome, Idaho

ELIZABETH'S DELIGHT

1 3-oz. box orange gelatin
1 c. boiling water
1 c. cold water
1 6 ½-oz. can crushed pineapple
½ c. mayonnaise
1 c. whipping cream, whipped

Mix gelatin with boiling water; add the cold water. Place in refrigerator to chill. Add pineapple and mayonnaise to chilled gelatin and mix well. Add the whipped cream and mix again. Put in an 8 x 12-inch dish and chill in refrigerator for several hours. One-fourth cup of shredded cheese may be sprinkled on top before chilling, if desired. Yield: 12 servings.

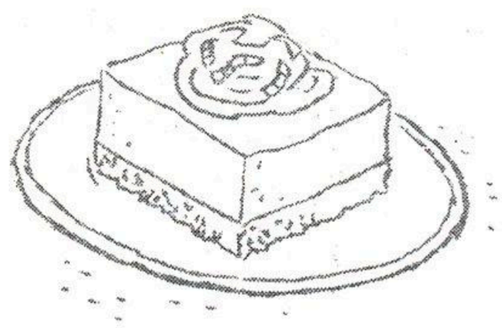
Mrs. J. D. Sellers, Sec.
Carsonville Grange No. 893
Independence, Va.

GLORIFIED RICE

1 c. cold cooked rice
½ c. sugar
1 ½ c. crushed pineapple, drained
½ tsp. vanilla
1 c. whipping cream, whipped
8 marshmallows, cut up

Mix all ingredients; chill thoroughly before serving. Yield: 8 servings.

Mrs. Dorothy Luzier, Home Ec. Chm.
Girard Grange No. 788
Le Contes Mills, Pa.



GRAHAM CRACKER-JELL-O DESSERT

1 pkg. strawberry gelatin
1 c. hot water
1 c. pineapple juice or 1 sm. can crushed pineapple
1 c. whipping cream
⅔ c. well-drained crushed pineapple
½ c. chopped nuts
2 tbsp. sugar
1 tsp. vanilla
Graham crackers

Dissolve gelatin in hot water; add pineapple juice. Chill until slightly thickened. Whip cream; add crushed pineapple, chopped nuts, sugar and vanilla. Line bottom of 8 x 8 x 2-inch pan with whole graham crackers. Spoon cream mix over crackers; top with more graham crumbs. Add gelatin and chill. Serve with dab of whipped cream on top of servings, if desired.

Mrs. Glenn B. Sheldon, Lady Asst.
Lisbon Grange No. 940
Lisbon, N. Y.

GRANDMA'S PUDDING

2 tbsp. gelatin, scant
¼ c. water
6 eggs, separated
1 c. sugar
1 c. chopped nutmeats
1 can crushed pineapple
2 boxes vanilla wafers, crumbled

Soak gelatin in water. Beat egg yolks with sugar; add gelatin and cook in double boiler until thick. Add well-beaten egg whites, nutmeats and pineapple. Put between layers of wafer crumbs; put in refrigerator until firm. Yield: 12-15 servings.

Mrs. W. L. Palmer
Special Deputy to State Master
South Shore Grange
Williamson, N.Y.

ICEBOX PUDDING

1 c. crushed pineapple
¾ c. sugar
4 egg yolks
½ pkg. lemon gelatin
4 egg whites
30 vanilla wafers or 1 ½ c. graham cracker crumbs
¼ c. melted butter

Cook pineapple, 1/2 cup sugar and egg yolks in double boiler, stirring constantly. While hot, add gelatin; cool. Beat egg whites until stiff; add remaining sugar and beat well. Blend egg whites with cooled custard. Crush vanilla wafers and add melted butter; press into buttered 8 x 10-inch pan for crust, saving some crumbs for the topping. Pour the custard mixture into the pan and sprinkle top with crumbs.

Mrs. Lois J. Shirley, Home Ec. Chm.
Berryton Grange No. 1430
Topeka, Kan.

JELLIED PINEAPPLE DESSERT

1 lge. can evaporated milk
1 c. sugar
1 c. water
1 pkg. lemon gelatin
Juice of 1 lemon
Juice of 1 orange
1 No. 2 can crushed pineapple, drained
12 graham crackers, crushed
2 tbsp. melted butter or oil

Heat milk; do not boil. Skim off scum. Cool; refrigerate overnight. Heat sugar and water; do not boil. Add gelatin and juices. Put in refrigerator and let congeal; beat until fluffy. Whip milk; fold in gleatin and pineapple. Mix crumbs and butter; press two-thirds of mixture on bottom of pan. Add whipped mixture; top with remaining crumbs. Refrigerate 5 to 6 hours. May use vanilla wafer crumbs. Yield: 10-15 servings.

Mrs. Esther E. Hansen, Home Ec. Chm.
Santa Cruz Co. Pomona Grange
Watsonville, Cal.

JEWELED JELL-O DESSERT

1 3-oz. box each raspberry, lime and orange gelatin
Boiling water
1 box lemon gelatin
1 ½ c. whipping cream
1 c. crushed pineapple
⅛ c. crushed peppermint or wintergreen candy
1 ½ c. crushed graham crackers
¼ c. butter or margarine
½ c. sugar or ½ tsp. liquid sweetener

Dissolve first three gelatins in 1 1/2 cups boiling water each; let set to harden in separate round cake pans. Dissolve lemon gelatin in 1 cup boiling water; cool. Whip cream; add pineapple and candy. Cut firm gelatin into 1/2-inch squares; fold into pineapple mixture. Mix crumbs, butter and sugar in pan. Bake 5 minutes at 350 degrees. Cool. Spread in 9 x 13 x 2-inch baking dish; pour in pineapple-gelatin mixture. Sprinkle more crumbs on top, if desired. Refrigerate until chilled, 6 to 12 hours. Cut in squares. Yield: 10 servings.

Mrs. Ruth G. Miller, Home Ec. Chm.
Waubee Grange No. 2365
Milford, Ind.

LEMON-PINEAPPLE FLUFF

1 No. 2 can crushed pineapple
2 c. sugar
8 eggs, separated
1 3-oz. pkg. lemon gelatin
½ c. melted butter
30 graham crackers, crushed

Combine pineapple, 1 cup sugar and beaten egg yolks in top of double boiler; cook until syrupy. While hot stir in gelatin; let cool. Add egg whites, beaten with the remaining sugar. Mix melted butter with graham cracker crumbs; put half of mixture in bottom of 9 x 12-inch pan. Pour the gelatin mixture on; top with remaining crumbs. Refrigerate. Yield: 12 servings.

Mrs. Forrest Clymer, Home Ec. Chm.
Sugar Grove Grange No. 2044
Newton, Ia.

LIME PARTY DESSERT

16 marshmallows
1 c. milk
1 pkg. lime gelatin
2 3-oz. pkg. cream cheese
1 No. 2 can crushed pineapple, undrained
1 c. whipping cream, whipped or 1 pkg. Dream Whip
⅔ c. salad dressing

In top of double boiler, melt marshmallows in milk. Pour hot mixture over gelatin. Stir in cream cheese. Stir until gelatin dissolves. Add pineapple; cool. Blend in whipped cream and salad dressing. Chill until firm. Yield: 10-12 servings.

Charles G. Dawson, Master
Charlotte Grange No. 67
Charlotte, Mich.

LIME-PINEAPPLE DESSERT

1 pkg. lime gelatin
½ c. miniature marshmallows
1 c. boiling water
1 c. whipping cream
½ c. cottage cheese
1 c. crushed pineapple
½ c. nuts

Combine gelatin, marshmallows and boiling water. Stir in whipped cream, cottage cheese, crushed pineapple and nuts. Chill for 1 hour. Yield: 12 servings.

Mrs. Virginia J. Mabe, Past Sec.
Mt. Lebanon Grange No. 961
Hillsville, Va.

MARLOWE DESSERT

1 lb. marshmallows
½ c. milk
1 pt. whipping cream
1 No. 303 can crushed pineapple
½ lb. graham crackers

Melt the marshmallows in the milk; let cool. Whip the cream until stiff; add the crushed pineapple and melted marshmallows. Roll the graham crackers until fine; put half in a 6 x 10-inch pan. Pour in pineapple mixture; cover top with remaining graham cracker crumbs. Place in refrigerator to chill. Cut in squares and serve. Yield: 8 servings.

Mrs. Raymond F. Baird, Master's Wife
Monroe Grange No. 2160
Middletown, O.

ORANGE-LEMON CUSTARD MOLD

2 3-oz. pkg. orange gelatin
1 ¾ c. boiling water
1 No. 2 can crushed pineapple, undrained
1 6-oz. can frozen orange juice, undiluted
1 3-oz. pkg. lemon pudding and pie filling mix
2 eggs, slightly beaten
⅓ c. sugar
1 ¾ c. cold water
1 c. sour cream

Dissolve orange gelatin in boiling water; add crushed pineapple and juice and frozen orange juice, broken into chunks. Stir until juice is well blended. Pour into 9 x 13 x 2-inch pan and refrigerate until firm. Combine lemon pudding mix with eggs, sugar and 1/2 cup cold water; add remaining cold water. Cook over medium heat, stirring constantly until mixture comes to a full boil and is very thick. Cool, stirring occasionally. Add sour cream and spread over gelatin mixture; chill thoroughly. Yield: 12 servings.

Mrs. George W. DeLacy, Master's Wife
Napa Grange No. 307
Napa, Cal.

OVERNIGHT DESSERT

¼ lb. butter
1 c. powdered sugar
1 egg, separated
1 c. crushed pineapple, drained
1 c. nuts
Crushed vanilla wafers
1 pt. whipping cream, whipped

Cream butter and sugar; add egg yolk, pineapple and nuts. Whip egg whites; fold into pineapple mixture. Layer between wafer crumbs in 8-inch square baking dish. Refrigerate overnight or 12 hours. Frost with whipped cream. Yield: 16 servings.

Mrs. Floyd McKibben, Master's Wife
Fulton Grange No. 217
Delta, O.

PINEAPPLE BISQUE

1 c. sugar
1 c. crushed pineapple
2 eggs, well beaten
1 pkg. lemon Jell-O
1 lge. can evaporated milk, chilled
½ c. chopped nuts (opt.)
Graham cracker crumbs

Cook first four ingredients in double boiler; stir until thickened. Cool. Whip milk; add to pineapple mixture. Add nuts. Butter a large baking dish and cover bottom and sides with cracker crumbs; add pineapple mixture. Spread evenly and sprinkle more cracker crumbs on top. Chill until set. Yield: 6 servings.

Mrs. Leon F. Ives, Master's Wife
Acme Grange No. 1440
Columbia Station, O.

PINEAPPLE-CHEESE DESSERT

2 pkg. lemon gelatin
2 c. boiling water
2 c. cold water
6 bananas, peeled and sliced
2 c. miniature marshmallows
½ c. sugar
3 tbsp. cornstarch
2 8 ½-oz. cans crushed pineapple
1 c. heavy cream
1 c. shredded longhorn cheddar cheese

Dissolve gelatin in boiling water; add cold water and chill until syrupy. Stir in bananas and marshmallows. Pour into 9 x 13 x 2-inch pan. Chill and set. Mix sugar and cornstarch; add to undrained pineapple. Cook over medium heat, stirring constantly, until thickened; cool. Whip heavy cream and fold into cooled pineapple mixture with half of shredded cheese. Spread mixture on congealed lemon gelatin. Sprinkle remainder of shredded cheese over top. Chill overnight; cut into squares. Yield: 12-15 servings.

Clara Poston, Deputy Jr. Matron
Albany Grange No. 1611
Albany, O.

PINEAPPLE CHIFFON CAKE

1 envelope unflavored gelatin
⅓ c. sugar
⅛ tsp. salt
3 eggs, separated
1 ¼ c. canned crushed pineapple and syrup
2 tbsp. lemon juice
1 c. heavy cream, whipped
Thin chocolate cookies

Mix gelatin, 2 tablespoons of sugar and salt in the top of a double boiler. Beat egg yolks; add crushed pineapple and syrup. Add to gelatin; cook over boiling water, stirring constantly, until gelatin is dissolved. Remove from heat and stir in lemon juice. Chill mixture to unbeaten egg white consistency. Beat egg whites until stiff; beat in remaining sugar. Fold in gelatin mixture; fold in whipped cream. Spoon one-fourth of the mixture into waxed-paper lined 9 x 5-inch loaf pan; add a layer of cookies. Repeat three times, ending with gelatin. Chill in refrigerator until firm. Unmold on serving platter and top with additional whipped cream. Yield: 4-6 servings.

Mrs. Laurence Lirot, Master's Wife
Suffield Grange No. 27
Suffield, Conn.

PINEAPPLE CREAM

¾ c. sugar
½ No. 2 can crushed pineapple
1 pkg. unflavored gelatin
2 c. water and pineapple juice
½ pt. cream, whipped
2 (scant) c. miniature marshmallows
1 tsp. vanilla

Add sugar to pineapple; dissolve gelatin in liquid. Chill to egg white consistency; add whipped cream, marshmallows and vanilla. Mix all together and chill. Yield: 5-6 servings.

Mrs. Henry Friedrich, Home Ec. Chm.
Joe English Grange No. 53
New Boston, N. H.

PINEAPPLE DELIGHT

2 ½ c. graham wafer crumbs
Butter
1 ½ c. icing sugar
2 eggs
½ pt. whipping cream
2 tbsp. white sugar
1 tsp. vanilla
1 20-oz. can crushed pineapple, well drained

Combine wafer crumbs with 1/2 cup butter; mix as for pie crust. Pat into 8 x 10-inch pan. Reserve 1/4 cup for topping. Bake 20 minutes in a 300-degree oven. Cool. Cream 1/2 cup butter and icing sugar. Add beaten eggs; beat again. Spread on top of crumb mixture. Whip cream; add sugar and vanilla. Fold in pineapple. Spread on mixture in pan. Top with remaining crumbs. Chill for at least 8 hours.

Mrs. Robert Chambers, Serv. and Hosptal. Chm.
Maple Leaf Grange No. 11
Huntingdon, Quebec, Canada

PINEAPPLE DELIGHT

1 box vanilla wafers
2 eggs
½ c. butter
1 ½ c. confectioners' sugar
½ pt. whipping cream
1 c. nuts
1 No. 2 can crushed pineapple, drained

Roll half of wafers and sprinkle in bottom of 6 to 7-inch pan or dish. Beat eggs, butter and sugar together with egg beater until very thick and creamy. Spread over wafer crumbs. Whip cream very stiff. Mix nuts and pineapple with cream and spread over butter mixture. Roll remainder of wafers and sprinkle over top of cream, nuts and pineapple mixture. Chill before serving. Top with whipped cream and cherry when serving. Yield: 10 servings.

Gladys L. Prior, Master
Nashport Grange
Zanesville, O.

PINEAPPLE DESSERT

2 boxes Nabisco sugar wafers, ground
¼ lb. butter

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2 c. confectioners' sugar
3 eggs, separated
1 No. 2 can crushed pineapple, drained
½ pt. whipping cream

Make a base of ground wafers reserving one-fourth of them for the top. Cream butter and sugar. Beat yolks and mix with butter and sugar. Beat whites until stiff and mix with egg yolk mixture. Spread over wafer base; top with pineapple. Cover with whipped cream and remaining crumbs. Refrigerate overnight.

Mrs. Paul W. Mitchell, Past Home Ec. Chm.
The National Grange
Hockessin, Del.

PINEAPPLE FLUFF

2 c. quick oats
1 c. brown sugar
½ c. flour
½ c. butter
1 pkg. lemon gelatin
1 ½ c. boiling water
3 ½ c. miniature marshmallows
1 c. crushed pineapple
½ pt. cream
½ c. white sugar
1 c. chopped nuts

Mix oats, brown sugar, flour and butter in pan as for pie crust; put into a shallow pan. Bake at 350 degrees for 15 minutes, stirring often. Pat a little more than half in a 9 x 13-inch pan; reserve rest for top. Mix gelatin and water; let set until almost set. Mix marshmallows and pineapple and set aside. When gelatin is almost set, whip until foamy; add whipped cream, mixed with white sugar. Mix in pineapple and marshmallows; add chopped nuts. Put in pan over oat mixture; sprinkle remaining crumbs over top. Chill; can be left in refrigerator overnight. Yield: 12 servings.

Mrs. Lewis L. Seigworth, Master's Wife
Limestone Grange No. 654
Clarion, Pa.

PINEAPPLE FLUFF SQUARES

½ c. milk
1 10 ½-oz. pkg. miniature marshmallows
2 envelopes whipped dessert topping
1 13 ½-oz. can crushed pineapple, drained
½ c. chopped pecans
1 c. graham cracker crumbs, crushed fine

Heat the milk in a double boiler. Add the marshmallows and stir until the marshmallows are dissolved; let cool. Whip the dessert topping according to package directions; add the drained crushed pineapple, pecans and the marshmallow mixture. Blend together. Line a 9 x 13-inch cake pan with the graham cracker crumbs. Gently pour the marshmallow-pineapple mixture over the crumbs. Additional crumbs may be sprinkled over the top, if desired. Refrigerate until firm, at least 8 hours. May be made two or three days ahead of time if kept covered in refrigerator. Yield: 15 servings.

Mrs. Charles Cabalka, Master's Wife
Palo Alto Grange No. 2111
Newton, Ia.

PINEAPPLE FLUFF SUPREME

1 3-oz. pkg. any red gelatin
1 c. boiling water
1 c. canned pineapple juice
1 envelope whipped topping mix
1 c. crushed pineapple, drained

Dissolve the gelatin in boiling water. Add the pineapple juice; chill until set, but not firm. Beat or whip the gelatin until thick and fluffy; fold in prepared whipped topping. Add the crushed pineapple; spoon into mold. Refrigerate until set, about 1 hour. Serve with additional whipped topping, if desired. Yield: 6 servings.

Mrs. W. D. Morrison, Master
Fruitdale Grange No. 106
Mason, N. H.

PINEAPPLE GELATIN

1 sm. pkg. lemon gelatin
1 c. boiling water
¼ c. cold water
1 c. sour cream
1 c. crushed pineapple

Dissolve gelatin in boiling water; add cold water and stir. Add sour cream and mix well. Add pineapple and juice. Chill until firm.

Mrs. Florence Pitkin, Home Ec. Chm.
Putnam Grange No. 97
Putnam, Conn.

PINEAPPLE ICEBOX CAKE

½ c. butter
1 c. powdered sugar
1 c. crushed pineapple
½ c. chopped nuts
½ lb. vanilla wafers

Cream well together the butter and powdered sugar; add the pineapple and nuts in slowly. Starting with wafers on the bottom, alternate layers of the pineapple and wafers; sprinkle some wafer crumbs on top. Chill. Yield: 6 servings.

Mrs. Joe Rodgers, Master's Wife
Washington Grange No. 1637
Wellston, O.

PINEAPPLE ICEBOX DESSERT

½ c. butter
¾ c. sugar
1 c. pineapple
3 egg yolks, beaten
3 egg whites, beaten
1 c. coconut
1 tsp. vanilla
Graham cracker crumbs

Cook butter, sugar and pineapple until simmering; add egg yolks. Simmer 2 minutes; remove from heat. Add remaining ingredients. Line 9 x 13-inch dish with crumbs; pour in pineapple mixture. Sprinkle with crumbs; set in icebox overnight.

Mrs. Clara Garr, First Lady
Missouri State Grange
Rothville, Mo.

PINEAPPLE-JELL-O DESSERT

1 ½ c. unsweetened pineapple juice
1 c. sugar
1 3-oz. pkg. lemon gelatin
1 egg, well beaten
1 14 ½-oz. can evaporated milk, chilled
Vanilla or cinnamon wafers

Mix pineapple juice, sugar, gelatin and egg in pan and bring to a boil. Cool. Whip evaporated milk; fold into gelatin mixture. Crush vanilla or cinnamon wafers with a rolling pin. Line pan with part of the crumbs. Pour the gelatin mixture in the lined pan and sprinkle remaining crumbs over the top. Place in refrigerator to congeal. Yield: 8-10 servings.

Mrs. O. V. Carper, Treas.
Great Falls Grange No. 738
Great Falls, Va.

PINEAPPLE-MARSHMALLOW DESSERT

1 c. coffee cream
1 tbsp. butter
1 tbsp. flour
1 tbsp. sugar
8 slices pineapple
½ lb. marshmallows
1 ½ c. sour cream
1 c. pecans, chopped (opt.)

Combine cream, butter, flour and sugar in heavy saucepan; cook until slightly thick, stirring constantly. Let cool. Cut up pineapple and marshmallows and mix together. Add sour cream to cooked mixture; add pineapple mixture. Add pecans. Chill 6 hours to serve. Yield: 7 servings.

Dora Steincross, Pamona
Blue Mound Grange No. 2230
Harwood, Mo.

PINEAPPLE-RICE CREAM

2 c. cooked rice
1 c. drained, crushed pineapple
½ c. sugar
1 c. heavy cream

Mix rice, pineapple and sugar; chill well in refrigerator. Just before serving, whip cream and fold in. Serve in sherbet glasses. Yield: 6 servings.

Elsie Polk, Home Ec. Chm.
Alexander Grange No. 304
Princeton, Me.

PINEAPPLE-STRAWBERRY DELIGHT

2 8 ½-oz. cans low-calorie pineapple tidbits
1 16-oz. can low-calorie apricot nectar
2 ½-oz. boxes strawberry gelatin dessert
1 tbsp. grated lemon rind
1 pkg. whipped topping, prepared
12 fresh strawberries
Mint sprigs

Drain pineapple; reserve liquid. Mix liquid and apricot nectar; add enough water to make 4 1/2 cups. Put in saucepan with gelatin dessert; bring to a boil. Stir until dissolved; add lemon rind. Chill until slightly thickened; whip until fluffy. Fold in pineapple; pour into a 1 1/2-quart mold. Chill until firm; unmold and decorate with topping, strawberries and mint sprigs. Yield: 8 servings.

Mrs. Mary C. Hatem, Home Ec. Chm.
Hemlock Central Grange
Shawnee, O.

PINEAPPLE SUPREME

1 lge. can crushed pineapple
2 boxes lime gelatin
1 8-oz. pkg. cream cheese
2 qt. vanilla ice cream

Heat pineapple to rolling boil; add gelatin. Mix well. Soften cream cheese; add to pineapple and gelatin. Mix until well blended; add ice cream. Mix well; place in refrigerator overnight. Do not freeze. Yield: 10-12 servings.

Mrs. Ethel Yohn, Home Ec. Chm.
Walnut Grange No. 776
Mifflin, Pa.

PINEAPPLE WHIP

1 c. plus 2 tbsp. sugar
4 tbsp. cornstarch
¼ tsp. salt
1 ¼ c. water

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1 No. 2 can crushed pineapple
2 egg yolks, beaten
1 tsp. vanilla
2 egg whites

Combine 1 cup sugar, cornstarch and salt; gradually add water. Add pineapple; cook and stir over low heat until mixture is thick. Pour part of pineapple mixture over egg yolks and beat with a spoon; return to saucepan. Cook until thick about 1 minute; add vanilla. Fold hot mixture into meringue of egg whites whipped with remaining sugar. Chill and serve plain or with whipping cream. Yield: 12 servings.

Mrs. Dean Moore, Master's Wife
Tecumseh Grange
Tecumseh, Mich.

RIBBON DESSERT

2 3-oz. pkg. lime gelatin
5 c. hot water
4 c. cold water
1 3-oz. pkg. lemon gelatin
½ c. miniature marshmallows, cut into pieces
1 c. pineapple juice
1 8-oz. pkg. cream cheese
1 1-lb. 4-oz. can crushed pineapple
1 c. heavy cream, whipped
1 c. mayonnaise
2 3-oz. pkg. cherry gelatin

Dissolve lime gelatin in 2 cup hot water; add 2 cups cold water. Pour into 14 x 10 x 2-inch pan; chill until partially set. Dissolve lemon gelatin in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat; add drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple; cool slightly. Fold in whipped cream and mayonnaise; chill until thickened. Pour in layer over lime gelatin; chill until almost set. Dissolve cherry gelatin in remaining hot water; add remaining cold water. Chill until syrupy; pour over pineapple layer. Chill until firm. Yield: 24 servings.

Mildred Condell, Home Ec. Chm.
Troy Grange
Troy, Idaho

SEVEN-UP DESSERT

2 3-oz. pkg. lemon gelatin
2 c. boiling water
2 sm. bottles of Seven-Up
1 20-oz. can crushed pineapple, drained, reserving juice
1 c. miniature marshmallows
3 bananas, cut or sliced
1 c. pineapple juice
2 tbsp. butter
2 tbsp. flour
2 eggs, beaten
½ c. sugar
1 pkg. dessert topping mix

Dissolve gelatin with hot water; when cooled add Seven-Up. Chill until partially set; add next three ingredients. Blend well; chill until firm in 9 x 13-inch pan or baking dish. Combine juice, butter, flour, eggs and sugar. Cook slowly in double boiler, stirring constantly, until mixture thickens; cool. Prepare dessert topping mix according to directions on package and fold into thickened juice mixture. Spread on top of dessert and chill. Yield: 8-10 servings.

Dorothy L. Allen, Master
Star in the West Grange No. 2057
Cutler, Ind.

SNOWBALL DESSERT

1 cube butter or margarine
1 c. sugar
2 eggs
1 c. crushed drained pineapple
1 c. chopped nuts
48 graham crackers
Whipping cream
Canned coconut
Cherries

Cream butter and sugar. Beat egg yolks until lemon colored; fold in creamed mixture, pineapple, nuts and stiffly beaten egg whites. Spread each cracker with 1/2-inch of filling; pile 4 crackers to make sandwich. Make 12 sandwiches. Do not put filling on the top cracker. Place on cookie sheet; refrigerate 24 hours. Three hours before serving, whip the cream; spread top and sides of each sandwich with whipped cream, shaping like a snowball. Sprinkle coconut over top and sides; place dollop of whipped cream in center and top with cherry. Replace in refrigerator until serving time. Yield: 12 servings.

Mrs. Bea. Rettey, Master's Wife
Morro Bay Grange No. 749
Morro, Bay, Cal.

TWO-WAY GELATIN MOLD

1 lge. can sliced pineapple, drained
1 3-oz. pkg. fruit gelatin
1 c. boiling water

Leave pineapple slices in can. Dissolve gelatin in boiling water; pour into can. Chill until set. To remove, run hot water on sides and bottom of can; cut bottom from can and use to push mold out. Serve with whipped cream. May use a plastic container as mold; slightly cool gelatin before pouring into plastic container. Yield: 8 servings.

Agnes B. Cravener, Home Ec. Chm.
Girty Grange No. 1813
Shelocta, Pa.

VENETIAN MALLOW TORTE

1 3-oz. pkg. lime gelatin
1 3-oz. pkg. raspberry gelatin
3 c. boiling water
3 c. miniature marshmallows
1 c. drained crushed pineapple
1 c. heavy cream, whipped
1 pkg. ladyfingers, split and cut in half

Dissolve gelatins, using 1 1/2 cups boiling water for each package; pour into separate 8-inch square pans. Chill; cut in cubes. Combine with marshmallows and crushed pineapple; mix lightly. Fold in whipped cream; pour into 9-inch springform pan lined with ladyfingers. Chill several hours or overnight. Yield: 8-10 servings.

Mrs. Gladys Maloney, Master
Johnsburg Grange No. 1569
North Creek, N. Y.

PRISM CAKE

1 pkg. orange gelatin
1 pkg. cherry gelatin
1 pkg. lime gelatin
3 c. hot water
3 c. cold water
1 c. pineapple juice
¼ c. sugar
1 pkg. lemon gelatin
1 c. graham cracker crumbs
¼ c. melted butter or margarine
2 c. heavy cream or Dream Whip

Prepare first three packages gelatin separately, using 1 cup hot water plus 1/2 cup cold water for each package. Pour into separate 8 x 8 x 2-inch pans; chill until firm. Combine pineapple juice and sugar; heat until sugar is dissolved. Remove from heat. Dissolve lemon gelatin in hot liquid; add remaining cold water. Chill until syrupy. Mix crumbs with melted butter; press smoothly into bottom of 9-inch springform pan. Whip cream; fold into lemon gelatin. Cut orange, cherry and lime gelatins into 1/2-inch cubes. Fold into whipped cream mixture; pour into springform pan. Chill 8 hours in refrigerator. Just before serving, remove sides of pan.

Mrs. Alice Shear, Master
Wolcott Grange No. 348
Wolcott, N. Y.
Annie Lucas, Master
Rose Hill Grange No. 256
Commerce City, Colo.

RAINBOW CAKE

1 pkg. orange gelatin
1 pkg. cherry gelatin
1 pkg. grape gelatin
1 pkg. lime gelatin
4 c. hot water or fruit juice
2 ½ c. cold water or fruit juice
1 c. pineapple juice
¼ c. sugar
1 pkg. lemon gelatin
1 ½ c. vanilla wafers
6 tbsp. butter, melted
2 c. whipped cream

Prepare first four gelatins separately, using 1 cup hot water and 1/2 cup cold water for each. Pour into separate 8-inch square pans; chill until firm. Combine pineapple juice and sugar; heat until sugar is dissolved. Remove from heat; stir lemon gelatin into hot liquid. Add remaining cold water; chill until syrupy. Thoroughly mix crumbs and butter; press 1 cup crumb mixture over bottom of 9-inch springform pan. When lemon-pineapple mixture has reached syrupy stage, pour slowly into whipped cream, stirring until blended. Cut firm gelatins into 1/2-inch cubes; fold cubes into whipped cream mixture. Carefully pour mixture into prepared springform pan; sprinkle remaining crumbs evenly over top. Chill 8 hours. Yield: 12 servings.

Marie Knisely, Master
Wyoming Valley Grange No. 1069
Utica, O.

RASPBERRY DESSERT

2 10-oz. pkg. frozen raspberries or strawberries in syrup
1 ¼ c. cold water
½ c. sugar
2 tsp. lemon juice
4 tbsp. cornstarch
50 lge. marshmallows
1 c. milk
2 c. heavy cream or 2 pkg. dessert topping mix
1 ½ c. graham cracker crumbs
¼ c. chopped nuts
¼ c. melted butter

Heat raspberries with 1 cup water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water; stir into raspberries. Cook until thickened and clear; cool. Melt marshmallows in milk over boiling water. Cool thoroughly. Whip heavy cream or dessert topping mix and fold into cooled marshmallow mixture. Mix graham cracker crumbs, nuts and butter. Spread into a 13 x 9 x 2-inch dish; press firmly on bottom. Spread marshmallow-cream mixture over crumbs. Spread raspberry mixture over top. Refrigerate until firm. Yield: 15-18 servings.

Mrs. Fred W. Milliken, Home Ec. Chm.
Reliance Grange No. 58
Seaford, Del.

RASPBERRY RIBBON PIE

1 3-oz. pkg. raspberry gelatin
¼ c. sugar
1 ¼ c. boiling water
1 10-oz. pkg. frozen red raspberries
1 tbsp. lemon juice
1 3-oz. pkg. cream cheese, softened

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⅓ c. sifted confectioners' sugar
1 tsp. vanilla
Pinch of salt
1 c. cream, whipped or Dream Whip
1 9 x 9-in. graham cracker crust

Dissolve gelatin and sugar in boiling water. Add frozen berries and lemon juice; stir until berries thaw. Chill until partly set. Blend cheese, confectioners' sugar, vanilla and salt; fold in a small amount of whipped cream, then fold in remaining whipped cream. Spread half the cheese mixture over the bottom of crust; cover with half the red gelatin mixture. Repeat layers; chill until set. This recipe can be doubled. Yield: 9 servings.

Mrs. Walter Enfield, Master's Wife
Riverdale Grange No. 314
Jefferson, Okla.

RASPBERRY-WALNUT TORTE

1 ¼ c. flour
⅓ c. confectioners' sugar
½ c. soft butter
1 10-oz. pkg. frozen red raspberries, thawed
¾ c. walnuts
2 eggs
1 c. sugar
½ tsp. salt
½ tsp. baking powder
1 tsp. vanilla
Whipped cream
Raspberry Sauce

Combine 1 cup flour, confectioners' sugar and butter. Press mixture in bottom of 13 x 9-inch pan. Bake at 350 degrees for 15 minutes. Cool. Drain raspberries; reserve liquid for sauce. Spoon berries over crust; sprinkle with walnuts. Beat eggs with sugar in small mixing bowl until light and fluffy. Add salt, 1/4 cup flour, baking powder and vanilla extract; blend well. Pour over walnuts. Bake at 350 degrees for 30 to 35 minutes or until golden brown. Chill; cut into squares. Serve with whipped cream and sauce.

RASPBERRY SAUCE:

½ c. water
½ c. sugar
2 tbsp. cornstarch
1 tbsp. lemon juice

Combine water, reserved raspberry liquid, sugar and cornstarch in saucepan. Cook, stirring constantly, until thickened and clear. Stir in lemon juice; cool.

Mrs. Helen C. Emerson, Past Home Ec. Chm.
New Hampshire State Grange
Lebannon, N. H.

VICTORY PUDDING

1 c. boiling water
1 pkg. desired flavor gelatin
1 No. 2 can fruit, raspberries, strawberries, boysenberries or desired fruit
½ c. sugar
1 lge. can evaporated milk, chilled well

Add boiling water to gelatin and cool until syrupy. Drain the juice from the fruit and add water to juice to make 1 cup. Mix with the sugar. Whip milk until stiff. Add gelatin and sweetened juice to whipped milk. Fold in berries. Chill in large bowl or oblong dish. Serve with Custard Sauce or whipped cream.

CUSTARD SAUCE:

3 egg yolks
¼ c. sugar
⅛ tsp. salt
2 c. milk
1 tsp. vanilla

Beat egg yolks slightly; add sugar and salt. Scald and stir in milk. Cook over boiling water until it begins to thicken. Strain and cool. Add vanilla. Chill thoroughly before serving. Yield: 12-14 servings.

Mrs. Frances S. May, Master
Dunstable Grange No. 31
Dunstable, Mass.

SEVEN-UP DESSERT

2 boxes lemon Jell-O
2 c. boiling water
2 c. Seven-Up
1 c. crushed pineapple, drained
2 bananas, diced
1 pkg. Dream Whip

Mix lemon Jell-O with boiling water; cool. Add Seven-Up, crushed pineapple and diced bananas. Chill but do not let ingredients jell. Add whipped Dream Whip; fold. Refrigerate until jelled.

TOPPING:

½ c. sugar
2 tbsp. flour
1 c. pineapple juice
1 egg, slightly beaten
2 tbsp. butter

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Combine all ingredients; cook for 5 minutes or until thick. Spread on the Jell-O mixture. Grated American cheese may be added over topping, if desired.

Mrs. Benno Froboese, Ceres
Balcones Grange No. 1540
Boerne, Tex.

SHERRY PUDDING

1 qt. plus 1 c. milk
4 eggs, separated
1 c. sugar
1 c. sherry
2 envelopes gelatin
1 tbsp. vanilla
Whipped cream

Bring 1 quart milk to boil; boil few minutes. Beat egg yolks and sugar until light. Add sherry; beat again. Pour into hot milk. Add gelatin softened in remaining milk. Let mixture come to boil, stirring continuously. Cool before adding stiffly beaten egg whites and vanilla. Pour into mold. Place in refrigerator overnight. Serve with whipped cream. Yield: 8 servings.

Marguerite Abbott, Home Ec. Chm.
Rough and Ready Grange No. 795
Gross Valley, Cal.

SNOW PUDDING

2 tbsp. unflavored gelatin
¾ c. sugar
⅛ tsp. salt
4 egg yolks
4 c. milk
1 tsp. vanilla
1 tsp. grated lemon rind
4 egg whites

In large saucepan combine gelatin, 1/4 cup sugar and salt. Beat together egg yolks and 1 cup milk; add to gelatin. Heat over low heat, stirring constantly until gelatin is dissolved. Add remaining milk, vanilla and lemon rind. Chill until mixture is partially set. Beat egg whites until soft peaks form; gradually beat in remaining sugar. Fold into gelatin mixture and pour into mold. Chill; serve with raspberry sauce, if desired. Yield: 10-12 servings.

Elinor Romm, Home Ec. Chm.
Wickiup Grange No. 722
Astoria, Ore.

SPRING LEMONADE DESSERT

1 can frozen lemonade
1 tbsp. unflavored gelatin
1 pkg. vanilla pudding
1 c. whipped cream
1 c. slivered almonds
1 c. miniature marshmallows
¼ c. maraschino cherries
1 can mandarin oranges, drained
1 8¾-oz. can crushed pineapple, drained

Prepare lemonade according to directions on can. Mix gelatin with 1/4 cup lemonade; let stand 5 minutes. Mix with vanilla pudding; add 1 3/4 cups lemonade. Cook over medium heat, stirring constantly until pudding boils; cool. Fold in whipped cream, nuts, marshmallows and fruits; place in mold. Chill until set.

Mrs. Charles R. Hull, Home Ec. Chm.
La Salle Grange No. 47
Kalispell, Mont.

SPRINGTIME DESSERT MOLD

1 pkg. strawberry gelatin
1 c. hot water
1 c. sliced fresh strawberries
1 c. diced marshmallows
½ c. chopped nuts
¾ c. canned pineapple chunks
1 c. undiluted evaporated milk
2 tbsp. lemon juice

Dissolve gelatin in hot water; cool until syrupy, 15 to 20 minutes. Add berries, marshmallows, nuts and pineapple. Chill milk in refrigerator tray until soft crystals form, 15 to 20 minutes; whip until stiff, about 1 minute. Add lemon juice; whip until stiff. Fold fruit mixture into whipped milk; spoon into 1 1/2-quart mold or 6 individual molds. Chill 1 to 2 hours. Yield: 6 servings.

Mrs. Arlene Pharis, Home Ec. Chm.
Tamarack Grange No. 1388
Renovo, Pa.

FRESH STRAWBERRY CREAM

8 coconut macaroons, crumbled
1 tsp. grated orange rind
⅓ c. orange juice
1 envelope plain gelatin
½ c. sugar
⅛ tsp. salt
1 ⅓ c. milk
2 eggs, separated
1 ½ c. fresh sliced strawberries

Mix macaroons with orange rind and juice; let stand, stirring occasionally. Mix together gelatin, 1/4 cup sugar and salt. Stir in a small amount of milk; add egg yolks, mixing well. Stir in remaining milk. Cook over medium heat, stirring constantly, until gelatin is dissolved and custard coats a spoon. Cool to room temperature. Stir in macaroon-orange mixture; chill until partially set. Beat egg whites to soft peak stage; gradually add remaining sugar. Beat until stiff; fold into gelatin mixture. Add strawberries. Turn into oiled 1-quart mold or individual molds; chill until firm. Unmold and garnish with whole strawberries. Yield: 6-8 servings.

Mrs. Ethel Hamlett, Home Ec. Chm.
Mad River Grange No. 590
Blue Lake, Cal.

STRAWBERRY DELIGHT

2 boxes strawberry gelatin
2 c. hot water
1 ½ pt. box frozen strawberries
1 med. can pineapple
3 bananas, crushed
½ pt. sour cream

Dissolve gelatin in hot water; add strawberries, pineapple and bananas. Put half of mixture in 8 x 10-inch loaf pan; let stand to partially set. Spread with sour cream; put remaining mixture on top of sour cream. Yield: 10 servings.

Mrs. Virgil Stiles, Home Ec. Chm.
William Penn Grange No. 1730
Steward, Pa.

STRAWBERRY DELIGHT

1 lb. marshmallows
1 c. milk
1 pt. cream, whipped
1 ½ c. crushed strawberries, fresh or frozen
Graham cracker crumbs

Melt marshmallows and milk in double boiler; let cool. Stir whipped cream into milk mixture. Stir in strawberries; put in pan. Cover with graham cracker crumbs; set in refrigerator to cool, but do not freeze.

Mrs. C. E. Pollard, First Lady
South Dakota State Grange
Hermosa, S. D.

STRAWBERRY DELIGHT

2 c. strawberries, halves
12 marshmallows, finely cut
⅓ c. sugar
1 pkg. strawberry gelatin
1 pt. boiling water or 1 c. hot water and 1 c. strawberry juice
1 c. cream, whipped

Combine berries, marshmallows and sugar. Let stand 1 hour. Dissolve gelatin in hot water and chill. When slightly thickened, beat until consistency of whipped cream. Fold in strawberry mixture and whipped cream. Turn into mold; chill until firm and serve.

Mrs. William B. Pearson, First Lady
Minnesota State Grange
Ogilvie, Minn.

STRAWBERRY DELIGHT

3 3-oz. pkg. strawberry gelatin
3 c. boiling water
3 c. cold water
1 qt. strawberries, sweetened
½ pt. whipping cream, whipped

Dissolve gelatin in boiling water; add cold water and chill until slightly thick. Reserve 2 cups gelatin. Add strawberries to remaining gelatin. Add whipped cream to the 2 cups of gelatin; whip just enough to mix. Put strawberry mixture in a 9 x 12-inch dish to set; put whipped dessert topping over strawberry mixture. Let set for about 1 hour. Yield: 12 servings.

Florence Baggs, Master's Wife
Abernathy Grange No. 346
Portland, Ore.

STRAWBERRY DESSERT

2 10-oz. pkg. frozen strawberries in syrup
1 c. water
½ c. sugar
2 tsp. lemon juice
4 tbsp. cornstarch
¼ c. cold water
50 lge. marshmallows
1 c. milk
2 c. heavy cream, whipped or 2 pkg. dessert topping mix
1 ¼ c. graham cracker crumbs
¼ c. chopped nuts
¼ c. melted butter

Heat strawberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water; stir into strawberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water; cool thoroughly. Whip cream or dessert topping mix and fold into marshmallow mixture. Mix graham cracker crumbs, nuts and butter in a 13 x 9 x 2-inch pan; press firmly in bottom of pan. Spread marshmallow-cream mixture over crumbs. Spread strawberry mixture over top. Refrigerate overnight or until firm. Yield: 15-18 servings.

Mrs. Frank T. Tipton, Home Ec. Chm.
Columbia Grange No. 267
Corbett, Ore.

STRAWBERRY DESSERT

1 lge. box strawberry Jell-O
3 c. boiling water
½ c. cold water
1 lge. pkg. frozen strawberries, thawed

Combine all ingredients in a 9 x 9-inch baking dish; let stand until firm.

TOPPING:

1 box orange or lemon gelatin
2 c. hot water
1 tsp. lemon juice
1 c. sour cream
1 c. crushed pineapple, drained

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Dissolve gelatin in hot water. Add lemon juice; let stand until thick. Whip thickened gelatin with sour cream; add pineapple. Spread topping over strawberry gelatin; refrigerate overnight. Yield: 9 servings.

Mrs. Norman McHattie, Master's Wife
East New Castle Grange No. 1536
New Castle, Pa.

STRAWBERRY FLUFF

½ lb. graham cracker crumbs
½ c. plus 2 tbsp. sugar
1 stick butter or margarine
1 pt. frozen strawberries
1 egg, well beaten
1 pkg. strawberry gelatin
1 tall can evaporated milk

Make crust by mixing crumbs and 2 tablespoons sugar with melted butter. Press into 13 x 9 1/2 x 2-inch pan, reserving 1/4 cup for top; chill. Partially thaw strawberries; drain. Add enough water to strawberry syrup to make 1 1/2 cups. Mix together liquid, remaining sugar and egg; bring to boil, stirring constantly. Add gelatin; let cool until slightly thickened. Fold into evaporated milk which has been partly frozen and whipped until very stiff. Add strawberries; pour into chilled crust. Garnish top with reserved crumbs. Chill several hours; cut into squares to serve. Yield: 15 servings.

Mrs. Vera S. Young, Jr. Matron
Goodwill Grange
Troutsdale, Va.

STRAWBERRY FLUFF

1 pkg. strawberry gelatin
1 10-oz. pkg. frozen strawberries
1 pkg. dessert topping mix, prepared

Mix gelatin according to package directions, using a large enough bowl for all ingredients. Add frozen strawberries. As gelatin-fruit mixture begins to set, add dessert topping mix. Set in refrigerator until firm. Yield: 8 servings.

Mrs. Frances D. Rauth, Master
Ledge Grange No. 2593
Thompson, O.

STRAWBERRY SOUFFLE

1 4-oz. pkg. strawberry gelatin
2 tbsp. sugar
1 10-oz. pkg. strawberry halves
1 pt. boiling water
1 pt. vanilla ice cream

Put gelatin in a large bowl; add sugar, strawberry halves and boiling water. Stir until strawberries separate and gelatin is dissolved. Let mixture stand until thick. Add ice cream and beat with an egg beater until well mixed. Put in sherbet dishes or parfait glasses; top with whipped cream and a maraschino cherry. Yield: 6 servings.

Mrs. William Hooker, Jr., Master
Concord Grange No. 1141
Concordville, Pa.

STRAWBERRY-SOUR CREAM DESSERT

2 3-oz. boxes strawberry gelatin
2 c. hot water
2 10-oz. cartons frozen strawberries
1 med. can crushed pineapple, undrained
1 carton sour cream

Dissolve gelatin in hot water; add frozen strawberries. Allow strawberries to thaw; add pineapple. Pour half of mixture into 8 x 12-inch pan; refrigerate to set. Keep remaining mixture at room temperature. Spread sour cream evenly over top of chilled mixture; pour remaining gelatin mixture over sour cream. Refrigerate to set. Yield: 15 servings.

Mrs. Vinny Lubbers, Home Ec. Chm.
Progressive Grange No. 1902
Tyrone, Okla.

STRAWBERRY SWIRL

1 c. graham cracker crumbs
3 tbsp. sugar
¼ c. butter or margarine, melted
2 c. sliced fresh strawberries
1 3-oz. pkg. strawberry flavored gelatin
1 c. boiling water
½ lb. marshmallows
½ c. milk
1 c. whipping cream, whipped

Mix crumbs, 1 tablespoon sugar and butter; press firmly over bottom of 9 x 9 x 2-inch pan. Chill until set. Sprinkle remaining sugar over berries; let stand 30 minutes. Dissolve gelatin in boiling water. Drain strawberries, reserving juice. Add water to juice to make 1 cup; add to gelatin. Chill until partially set. Combine marshmallows and milk; heat and stir until marshmallows melt. Cool thoroughly; fold in whipped cream. Add berries to gelatin; swirl in marshmallow mixture to marble. Pour into crust; chill until set. Cut into squares. One 10-ounce package frozen sliced strawberries thawed may be substituted for fresh strawberries. Yield: 9-12 squares.

Mrs. Delbert R. Smith, Master's Wife
Darrow Street Grange No. 751
Hudson, O.

STRAWBERRY WHIP

1 pkg. strawberry gelatin
2 c. hot water
1 pt. vanilla ice cream
1 c. strawberries

Dissolve gelatin in hot water; chill until partially

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set. Beat ice cream and gelatin together with electric beater; fold in strawberries. Chill several hours; garnish with whipped cream and a whole berry. Yield: 6-7 servings.

Donna Miller, Home Ec. Chm.
Buffalo Grange No. 1523
Washington, Pa.

SWEETHEART DESSERT

2 c. crushed pineapple
1 ½ c. sugar
1 ½ tbsp. plain gelatin
¼ c. cold water
2 tbsp. lemon juice
2 tbsp. cherry juice
6 oz. cream cheese
12 cherries, finely cut
½ pt. whipping cream

Heat pineapple with sugar; add gelatin which has been softened in cold water. Stir until melted. Add lemon and cherry juice; cool. Mash cream cheese; add cherries. Mix with pineapple, adding a small amount of pineapple mixture to cheese at a time; chill until slightly thickened. Whip cream; blend with pineapple mixture. Mold and chill. Yield: 12 servings.

Hazel R. Allen, Home Ec. Chm.
Anson Grange No. 88
North Anson, Me.

TWENTY-FOUR HOUR DESSERT

1 No. 2 can pineapple
1 No. 2 can cherries
1 lb. miniature marshmallows
4 egg yolks
Juice of 1 lemon
1 heaping tbsp. cornstarch
1 pt. heavy cream, whipped

Drain pineapple and cherries; reserve juice. Mix fruit with marshmallows. Add enough fruit juice to lemon juice to equal 1 cup. Add beaten egg yolks and cornstarch to juice and cool until thickened. Cool. Combine pineapple mixture and cooked mixture. Fold in whipped cream. Refrigerate 24 hours. Yield: 8 servings.

Mrs. Arthur White, Master's Wife
Friendship Grange No. 1728
Perrinton, Mich.

TWENTY-FOUR HOUR DESSERT

2 eggs, beaten
4 tbsp. vinegar
4 tbsp. sugar
2 tbsp. butter
1 c. cream, whipped
2 c. white cherries, cut in half
2 c. pineapple, cut in pieces
2 oranges, cut in pieces
2 c. marshmallows, cut in quarters

Put eggs in double boiler; add vinegar and sugar, beating until thick and smooth. Remove from heat; add butter and cool. When cold, fold in whipped cream and fruit. Refrigerate or freeze. Yield: 10 servings.

Mrs. Dorothy Strouse, Home Ec. Chm.
Henderson Grange No. 1315
Reynoldsville, Pa.

TWO-COLORED JELL-O DESSERT

1 3-oz. pkg. strawberry gelatin
1 1-lb. can whole cranberry sauce
1 3-oz. pkg. lemon gelatin
1 8-oz. pkg. cream cheese
1 9-oz. can crushed pineapple, undrained
¼ c. chopped pecans

Dissolve strawberry gelatin in 1 1/4 cups boiling water in a 6-cup mold; add cranberry sauce. Mix well; chill until almost firm. Dissolve lemon gelatin in 1 1/4 cups boiling water. Add cream cheese; beat until smooth with beater. Add pineapple; chill until partially set. Stir in pecans; pour over cranberry layer. Yield: 12 servings.

Evelyn Maltpress, Pomona
Milton Grange
Janesville, Wis.

WALNUT CRUNCH PUDDING

1 c. sugar
1 c. chopped walnuts
1 beaten egg
1 pkg. instant vanilla pudding mix
1 c. sour cream
1 c. milk
2 med. bananas, sliced

Combine sugar, walnuts and egg. Spread thinly on greased baking sheet. Bake at 350 degrees for 18 to 20 minutes or until golden brown; cool to room temperature. Crush baked nut mixture; sprinkle half of crumbs in bottom of 8 x 8 x 2-inch baking pan. Combine pudding mix, sour cream and milk; beat at low speed with electric mixer for 2 minutes or until well blended. Fold in bananas. Spoon over crumbs in pan; top with remaining crumbs. Chill a few hours before serving. Cut in squares; garnish each with walnut half and 2 additional banana slices. Yield: 6-8 servings.

Gladys Marks, Home Ec. Chm.
Imnaha Grange No. 677
Imnaha, Ore.

ANGEL FOOD CAKE DESSERT

½ angel food cake
1 pkg. raspberry Jell-O
1 c. whipping cream, whipped
1 16-oz. can crushed pineapple

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Break cake into pieces and place in 9 x 13-inch glass dish. Prepare Jell-O according to package directions; when almost jelled, add whipped cream to Jell-O. Fold in pineapple and pour over cake. Refrigerate overnight. Dream Whip may be substituted for whipping cream. Yield: 8-10 servings.

Mrs. Louise Simmons, Home Ec. Chm.
Fairfax Grange No. 570
Bakersfield, Cal.

ANGEL CUSTARD DESSERT

6 eggs, separated
¾ c. lemon and orange juice
Grated rind of 1 lemon
1 ½ c. sugar
1 tbsp. unflavored gelatin
¼ c. cold water
1 lge. angel food cake

Combine beaten egg yolks, juice, lemon rind and 3/4 cup sugar in top of double boiler; cook until thick. Dissolve gelatin in cold water and add to custard; cool. Beat egg whites with remaining sugar and fold into custard. Break cake into bite-sized pieces. Arrange cake and custard in alternate layers in large pan; refrigerate overnight. Serve with whipped cream. Yield: 12 servings.

Mrs. Arnold Gustafson, Home Ec. Chm.
Amador Grange No. 774
North Branch, Minn.

ANGEL FOOD DESSERT

3 eggs, separated
1 c. sugar
¼ tsp. salt
1 c. milk
1 envelope unflavored gelatin
¼ c. cold water
1 pt. heavy cream, whipped
1 sm. angel food cake, broken in small pieces
Chopped nuts
Maraschino cherries, chopped
Coconut

Combine egg yolks, sugar, salt and milk in a double boiler; cook 6 to 8 minutes or until mixture coats spoon. Remove from heat. Dissolve gelatin in cold water and stir into hot custard mixture; cool. Fold half of whipped cream and stiffly beaten egg whites into cooled custard. Grease 11 1/2 x 7 1/4 x 2-inch pan well with butter. Arrange layers of cake and custard alternately, beginning with cake and ending with custard. Top with remaining whipped cream, nuts, cherries and shredded coconut. Refrigerate 12 hours. Yield: 12 servings.

Mrs. James F. Eason, Home Ec. Chm.
Iron Bridge Grange No. 830
Blackstone, Va.

ANGEL FOOD DESSERT

1 ½ c. milk
½ c. sugar
1 egg, separated
1 ½ oz. lemon Jell-O
1 c. cream, whipped
½ angel food cake, cut in pieces
1 ½ c. crushed pineapple
⅓ c. maraschino cherries, chopped
¾ c. nuts

Combine milk, sugar, and egg yolk; cook until thick. Add Jell-O and stir until dissolved. Pour hot mixture over stiffly beaten egg white. Cool custard mixture, stirring often to prevent separating; when partially congealed, fold in whipped cream. Pour half of custard mixture into pan; cover with cake. Pour remaining custard over cake; sprinkle with pineapple, cherries and nuts. Yield: 12 servings.

Adeline B. Howard, Master
Princeton Grange No. 426
Potlatch, Idaho

ANGEL FOOD DESSERT

4 eggs, separated
¼ tsp. salt
1 c. sugar
3 c. milk, scalded
2 tbsp. unflavored gelatin
½ c. cold water
1 pt. cream, whipped, flavored and sweetened
Small angel food cake
Fruit, diced
Nuts

Beat egg yolks, salt and sugar together; add slowly to milk, stirring constantly. Bring to boil; remove from heat. Dissolve gelatin in water and add to milk mixture; cool. Beat egg whites stiffly; fold into custard mixture. Let stand until nearly set; fold in whipped cream. Break cake into pieces the size of a walnut. Place a layer of cake pieces in a 14 x 8 x 2-inch pan; cover with layer of custard and sprinkle with fruit and nuts. Repeat layer of cake, custard, fruit and nuts. Refrigerate 12 to 24 hours. Cut into squares and serve. Yield: 12 servings.

Mrs. Corliss Larson, Sec.
Royalton Community Grange
Weyauwega, Wis.

CHERRY ANGEL DESSERT

1 angel food cake
2 cans cherry pie filling
1 pkg. instant vanilla pudding mix
1 ½ c. milk
1 carton sour cream

Break cake into pieces; place half the pieces in bottom of 9 x 13-inch pan. Spread pie filling over cake pieces, reserving a small amount of

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filling for garnish; place remaining cake pieces over filling. Combine pudding mix with milk and sour cream; beat until smooth. Spread over cake; garnish top with reserved filling. Refrigerate overnight. Yield: 12 servings.

Gladys Molzen, Home Ec. Chm.
Highland Grange No. 1790
Newton, Kan.

ANGEL CAKE DESSERT

1 angel cake
2 6-oz. pkg. chocolate chips
2 tbsp. sugar
3 eggs, separated
1 pt. whipped topping
1 tsp. vanilla
Coconut (opt.)
Chopped nuts (opt.)

Tear cake into bite-sized pieces. Combine chocolate chips and sugar and melt over hot water; remove from heat. Beat egg yolks and stir into chocolate mixture; cool 5 minutes. Prepare whipped topping according to package directions; add to chocolate mixture. Beat egg whites until stiff; fold egg whites and vanilla into chocolate mixture. Put half of cake pieces in greased 9 x 12-inch pan; pour half of chocolate mixture over cake. Add remaining cake; top with remaining chocolate mixture. Coconut or chopped nuts may be sprinkled over the top. Chill. If desired, serve with whipped cream. Yield: 8-10 servings.

Myrtle Ellis, Home Ec. Chm.
Turlock Grange No. 573
Ceres, Cal.

CHOCOLATE ANGEL FOOD DESSERT

1 pkg. chocolate pudding mix
1 pkg. Dream Whip
½ angel food cake

Prepare and cook chocolate pudding mix according to package directions. Cut cake into bite-sized pieces. Prepare Dream Whip as directed on package. Mix all three ingredients together. Chill and serve. Yield: 8 servings.

Mrs. Donna Garrett, Home Ec. Chm.
Hillside Grange No. 399
Hillside, Colo.

FILLED ANGEL FOOD CAKE

1 lge. angel food cake
1 3-oz. pkg. strawberry gelatin
1 pt. whipping cream
1 No. 2 can crushed pineapple, drained
1 c. chopped nuts
1 tbsp. sugar
½ tsp. vanilla

Scoop out inside of cake to within 1-inch of bottom; leave 1-inch rim on outside of cake and 1/2-inch rim on inside. Crumble scooped-out cake and reserve. Prepare gelatin as directed on package; chill until thickened. Whip 1 cup cream; fold into gelatin with pineapple, crumbled cake and nuts. Pour into hollow cake. Whip remaining cream; add sugar and vanilla. Spread on sides of cake, leaving filling exposed. Chill until set. Yield: 12 servings.

Mrs. Charles W. Mills, Home Ec. Chm.
Fairview Grange No. 446
Newell, W. Va.

JELL-O CAKE

1 can pineapple rings
1 can pitted black cherries or
1 sm. bottle candied cherries
3 3-oz. pkg. cherry Jell-O
1 2-layer sponge cake

Arrange pineapple rings on bottom of mold or bowl slightly larger in diameter and depth than cake layers. Place cherries in center and between pineapple slices. Prepare Jell-O as directed; carefully pour in enough Jell-O to cover fruit. Place a layer of sponge cake on top of fruit; arrange more fruit between cake and side of mold. Pour Jell-O directly over sponge cake, making sure cake is covered completely. Place second layer of cake on top of first layer and completely cover with Jell-O so that Jell-O soaks completely through cake. Allow to set thoroughly. Unmold and serve with whipped cream, if desired. May be made a day ahead of use and any leftover may be kept in refrigerator, covered, for up to three days. Yield: 10-12 servings.

Mrs. Charles Normand, Lecturer
Connecticut State Grange
Fairfield, Conn.

LEMON-ANGEL FOOD DESSERT

6 eggs, separated
1 ½ c. sugar
¾ c. lemon juice
1 pkg. gelatin
½ c. water
1 angel food cake

Cook egg yolks, 3/4 cup sugar and lemon juice; remove from heat. Stir in gelatin dissolved in water. Fold in egg whites, beaten stiff with remaining sugar. Break cake in pieces; put layer of cake in pan. Cover layer with lemon mixture; add second layer of cake and rest of lemon mixture. Let stand several hours. Serve topped with whipped cream.

Mrs. Orin P. Kendall, First Lady
Montana State Grange
Thompson Falls, Mont.

LEMON DAFFODIL DESSERT

6 eggs, separated
1 c. sugar
⅓ to ½ c. lemon juice
1 tsp. grated lemon rind
1 envelope unflavored gelatin
½ c. cold water
1 11-oz. angel food cake
1 c. heavy cream

Combine beaten egg yolks, 1/2 cup sugar, lemon juice and rind in top of double boiler; cook over hot water, stirring constantly, until mixture thickens. Remove from heat. Soften gelatin in cold water; stir into hot mixture. Cool until partially set. Tear cake into bite-sized pieces; set aside. Beat egg whites until foamy; gradually add remaining sugar and beat to a soft meringue. Whip 1/2 cup cream; fold into meringue. Carefully fold beaten mixture into gelatin mixture; fold in cake. Pour into 3-quart glass dish; refrigerate overnight. To serve cut into squares and cover with remaining whipped cream. Yield: 10-12 servings.

Mrs. Dick Shields, Home Ec. Chm.
Beaver Grange No. 1988
Summerville, Pa.

LEMON ANGEL FOOD DESSERT

1 c. butter
1 ½ c. powdered sugar
3 tbsp. lemon juice
3 eggs, separated
1 pt. whipping cream, whipped
1 angel food cake, cut into thin slices
Flaked coconut

Cream butter and sugar; add lemon juice. Beat in egg yolks, one at a time. Beat egg whites; fold into sugar mixture with one-half of whipped cream. Arrange one-third of cake slices in bottom of 10 x 13-inch pan; cover with half of filling mixture. Repeat process, ending with cake; spread top with remaining whipped cream. Sprinkle with coconut; cover with foil and refrigerate.

Mrs. Edwin R. Sommers, First Lady
Wisconsin State Grange
Clinton, Wis.

SNOWBALL CAKE

2 3-oz. pkg. lemon Jell-O
2 c. boiling water
1 c. sugar
2 tbsp. lemon juice
1 No. 303 can crushed pineapple
3 pkg. whipping cream
1 angel food cake

Dissolve Jell-O in boiling water. Add sugar, lemon juice and pineapple. Chill until syrupy. Prepare two packages whipping cream according to package directions; add to Jell-O mixture. Line 10 1/2 x 13 1/2-inch pan with waxed paper, extending paper over sides. Tear cake into bite-sized pieces; place layer of cake pieces in pan and cover with layer of Jell-O mixture. Repeat process until all of mixture and cake are used. Refrigerate overnight; turn out onto platter. Whip remaining package of whipping cream; spread over cake. Yield: 25 servings.

Mrs. Jerry E. Enyart, Master's Wife
Aetna Subordinate Grange No. 310
Swanton, O.

LIME ANGEL MOLD

1 lge. pkg. lime gelatin
1 ½ c. boiling water
1 ¼ c. sugar
⅓ c. lime or lemon juice
1 c. flaked coconut
1 c. whipping cream, whipped
1 angel food cake

Dissolve gelatin in hot water; add sugar and juice. Chill until slightly thickened; fold in coconut and whipped cream. Cut angel food cake into 1/2-inch pieces. Arrange cake pieces and gelatin mixture alternately in well-greased 9 x 5 x 3-inch loaf pan; chill until firm. Yield: 16 servings.

Mrs. Virgil Richard
Fairview Grange No. 288
Wakita, Okla.

NO-BAKE COCONUT CAKE

1 envelope unflavored gelatin
½ c. cold water
4 eggs, separated
2 tbsp. flour
¼ tsp. salt
2 c. milk
1 10-in. angel food cake
1 c. finely grated coconut
1 c. heavy cream
2 tbsp. sugar
½ 1-oz. square unsweetened chocolate, grated

Dissolve gelatin in cold water. In saucepan combine beaten egg yolks with flour; stir until smooth. Stir in salt; gradually add milk. Cook over low heat, stirring constantly, until custard coats spoon. Stir gelatin mixture into hot custard; refrigerate 1 hour or until cool. Fold stiffly beaten egg whites into cooled custard. Tear angel food cake into large pieces; line bottom of 13 x 9 x 2-inch pan with half the cake pieces. Pour half of custard mixture over cake pieces; sprinkle with half of coconut. Top with remaining cake pieces; cover with remaining custard. Whip cream with sugar and spread on top of cake; sprinkle with remaining coconut. Refrigerate overnight. Sprinkle chocolate over cake.

Mrs. Charlene S. Price, Treas.
Price's Fork Grange No. 786
Blacksburg, Va.

ANGEL FOOD ICEBOX CAKE

1 angel food cake
1 8-oz. can maraschino cherries
1 lge. can crushed pineapple
1 tbsp. unflavored gelatin
½ c. milk
2 eggs
1 c. sugar
1 pt. cream, whipped

Crumb cake. Chop and drain cherries; drain pineapple. Dissolve gelatin in milk over hot water. Beat eggs and sugar; add to whipped cream. Add gelatin mixture to whipped cream mixture. Arrange alternate layers of cake crumbs, fruit and cream mixture in pan; repeat process. Refrigerate 12 hours.

Mrs. Frances Layher, Master's Wife
Ione Grange No. 681
Ione, Cal.

PARTY DESSERT

1 pkg. lemon Jell-O
1 c. hot water
1 c. cold water
1 pt. heavy cream, whipped
½ lb. marshmallows
1 c. drained crushed pineapple
1 c. chopped nuts
1 sm. bottle maraschino cherries, drained and chopped
Red food coloring
1 8-inch angel food cake

Dissolve Jell-O in hot water. Stir in cold water; chill until gelatin is almost firm. Beat with mixer until fluffy. Blend in whipped cream, marshmallows, pineapple, nuts and cherries. Add food coloring for desired pink shade. Break half of cake into bite-sized pieces. Arrange cake pieces in 9 x 13-inch pan. Cover with half of gelatin mixture. Break remaining cake in bite-sized pieces; repeat layers. Refrigerate overnight. Cut in squares to serve; garnish with additional whipped cream, if desired. Yield: 12-15 servings.

Mrs. George Pearce, Chaplain
Fairview Grange No. 297
Burlington, Colo.

SUNSHINE REFRIGERATOR CAKE

2 tbsp. unflavored gelatin
½ c. cold water
3 eggs, separated
1 c. sugar
2 c. milk
1 9-oz. can crushed pineapple, drained
2 c. heavy cream, whipped
½ c. chopped walnuts
1 10-in. angel food cake
Halved pineapple slices
Maraschino cherries

Soften gelatin in cold water. Combine well-beaten egg yolks, sugar and milk; cook over hot water, stirring constantly, till mixture coats spoon. Add gelatin and stir until dissolved. Cool; add pineapple. Fold in whipped cream, stiffly beaten egg whites and nuts. Remove crust from cake and break into large pieces. Line bottom of oiled 10-inch tube pan with half the cake pieces; pour half of gelatin mixture over cake. Add remaining cake pieces and cover with remaining gelatin mixture. Chill; unmold and garnish with pineapple and cherries. Fill center with additional whipped cream. Yield: 10-12 servings.

Mrs. Clarence J. Edwards, Home Ec. Chm.
Prosperity Grange No. 1700
Marion Center, Pa.

SNOWBALL CAKE

1 pkg. unflavored gelatin
4 tbsp. cold water
1 c. hot water
1 c. sugar
1 c. frozen orange juice, undiluted
2 tbsp. lemon juice
Pinch of salt
Dream Whip
1 angel food cake
Coconut

Dissolve gelatin in cold water. Add next 5 ingredients in order given; chill until syrupy. Prepare 1 package Dream Whip according to package directions; fold into gelatin mixture. Break angel food cake into large pieces. Line large bowl with waxed paper; place layers of cake pieces in bowl alternately with gelatin mixture. Refrigerate overnight. Turn out onto plate; cover with additional Dream Whip and coconut. Yield: 12 servings.

Mrs. Beryl Howland, Master
Henrietta Grange No. 817
West Henrietta, N.Y.

TUTTI-FRUTTI DESSERT

1 10-inch angel food cake
2 egg yolks
½ c. sugar
¼ tsp. salt
1 ¼ c. crushed pineapple and juice
1 tbsp. unflavored gelatin
¼ c. cold water
1 c. whipping cream, whipped
½ tsp. vanilla
1 banana, diced
¼ c. maraschino cherries, finely cut

Cut a 1 inch thick slice from top of cake. Hollow out cake leaving 1 inch shell on sides and bottom; tear hollowed out part of cake into bite-sized pieces. Fill in hole in bottom. Beat egg yolks with sugar and salt. Add to pineapple and juice. Cook over hot water until of custard consistency. Soak gelatin in cold water; add to custard mixture, stirring until dissolved. Chill until mixture

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begins to thicken. Whip till light. Fold in whipped cream, vanilla, banana, maraschino cherries and cake pieces. Pour into cake shell. Put cake slice on top. Chill. May ice or cover with more whipped cream. Yield: 16 servings.

Mrs. Ernest Cullison, Home Ec. Chm.
Central Grange No. 276
Oregon City, Ore.

ANGEL FOOD DESSERT

1 pkg. strawberry Jell-O
1 ¼ c. hot water
1 10-oz. pkg. frozen strawberries
1 tbsp. sugar
Pinch of salt
½ pt. whipping cream
½ angel food cake

Dissolve Jell-O in hot water; stir in thawed berries, sugar and salt. Cool till mixture begins to thicken slightly; fold in whipped cream. Cover bottom of 9-inch pan with half of the cake torn into small pieces. Pour half of Jell-O mixture over cake. Repeat. Refrigerate for 3 to 4 hours. Yield: 8 servings.

Edna G. Alcorn, Sec.
Alpaugh Grange No. 544
Alpaugh, Cal.

STRAWBERRY ANGEL CAKE SUPREME

1 box strawberry Jell-O
1 c. boiling water
1 lge. box frozen strawberries
1 angel food cake

Mix Jell-O and boiling water; add frozen strawberries. Cut off top of cake about 1 inch thick. Hollow out circle in bottom of cake. Break up pieces of cake; add to Jell-O. If mixture is thin, chill until thickened. Fill hollow of cake. Replace top. Ice with sweetened whipped cream. Yield: 12-16 servings.

Alice Rymon, Home Econ. Com.
Washington Grange No. 117
Washington, N.J.

STRAWBERRY DESSERT

2 regular pkg. strawberry gelatin
2 c. boiling water
1 pt. frozen strawberries
Juice of 1 lemon
1 ½ c. sugar
1 pt. whipping cream, whipped
1 lge. angel food cake

Dissolve gelatin in boiling water. To gelatin, add frozen strawberries, lemon juice and sugar. Add whipped cream. Mix well. Crumb one-half of the cake. Sprinkle crumbs over the bottom of two 13 x 9 x 1 1/2-inch glass baking dishes. Pour one-half of the gelatin mixture over cake crumbs. Crumb remaining half of cake and sprinkle over filling. Pour remaining filling over crumbs. Chill in refrigerator. Yield: 24 servings.

Ruth I. Jacob, Lady Asst. Steward
Neosho Rapids Grange No. 1698
Emporia, Kan.

STRAWBERRY ANGEL SUPREME

½ pkg. angel food cake mix, prepared and baked
2 pkg. strawberry Jell-O
2 pkg. frozen strawberries
1 pkg. Dream Whip

Tear cake into pieces. Place in 9 x 13-inch pan. Dissolve Jell-O in hot water as directed on package. Add frozen berries. Stir till berries are melted. Put in refrigerator while preparing Dream Whip according to directions on box. When Jell-O is syrupy, fold in Dream Whip. Pour over angel food cake. Place in refrigerator. Cut in squares. Garnish with Dream Whip. Yield: 12-15 servings.

Mrs. A. M. Strader, Home Ec. Chm.
Madison Grange No. 2718
Trotwood, O.

STRAWBERRY WHIRLIGIG CAKE

Salad oil
1 pkg. strawberry gelatin
1 pkg. jelly roll
½ c. sugar
1 ½ tbsp. cornstarch
1 c. water
1 tsp. grated lemon rind
¼ c. lemon juice
1 egg, separated

Lightly coat sides and bottom of 1 1/2-quart round baking dish or mold with salad oil. Prepare gelatin according to directions on package; cool in refrigerator until syrupy. Cut jelly roll into five slices; stand slices around sides of baking dish. Beat thickened gelatin with rotary beater until almost double in volume. Pour into jelly roll lined baking dish. Chill 2 hours or until firm. Blend sugar and cornstarch in saucepan; stir in water, lemon rind and juice. Cook over low heat, stirring constantly, until thick and clear. Beat egg yolk in small bowl. Stir about 1/2 cup hot lemon mixture into beaten yolk; return to saucepan. Cook, stirring constantly for 1 minute. Beat egg white until stiff but not dry; fold into sauce. Cool; chill. Unmold dessert by running knife around sides of dish and inverting on serving platter; pile sauce on top. Yield: 8-10 servings.

Mrs. Horton Gillette, Master's Wife
Whigville Grange
Bristol, Conn.

RECIPE FOR APPLE BUTTER DOUGHNUTS ON PAGE 346

BANANA-COCONUT BREAD

2 c. biscuit mix
⅔ c. brown sugar
¼ tsp. soda
1 c. mashed bananas (2 to 3)
1 c. toasted coconut flakes
¼ c. chocolate chips
2 eggs

Combine biscuit mix, sugar and soda. Combine bananas, coconut, chocolate chips and eggs; add to sugar mixture. Beat by hand to blend thoroughly; turn into a greased 9-inch square pan. Bake at 350 degrees about 30 minutes. Yield: 10-12 servings.

Mrs. Selma Mead, Master
Alpaugh Grange No. 544
Alpaugh, Cal.

BISHOP'S BREAD

3 c. flour
1 lb. brown sugar
1 c. shortening
1 c. sour milk
1 tsp. soda
1 egg
1 tsp. vanilla

Work flour, sugar and shortening into crumbs as for pie crust; reserve 1 cup of crumb mixture to sprinkle on top of cake. To remaining crumb mixture, add sour milk, soda, egg and 1 teaspoon vanilla; stir only to blend. Turn into oblong flat cake pan. Bake at 350 degrees for 1 hour.

Mrs. Paul Sherwood, Home Ec. Chm.
York Grange No. 2740
West Mansfield, O.

AUNT JEAN'S QUICK COFFEE CAKE

1 (scant) c. sugar
3 tbsp. butter
1 egg
1 tsp. vanilla
2 ½ c. flour
2 tsp. baking powder
1 c. milk
½ c. raisins

Cream sugar, butter and egg; add vanilla. Sift flour and baking powder together; add dry ingredients alternately with milk to butter mixture, beating well. Fold in raisins. Pour in a well-greased and floured 10 x 10 x 2-inch cake pan.

STREUSEL:

½ c. sugar
⅓ c. flour
¼ c. butter
2 tsp. cinnamon

Mix all ingredients together thoroughly; spread on top of cake batter. Bake in a 350-degree oven for 40 minutes or until a toothpick comes out dry. Yield: 12 servings.

Mrs. Wallace M. Laird, Home Ec. Chm.
Weiser Flat Grange No. 444
Weiser, Idaho

APPLE COFFEE CAKE

3 eggs
1 c. sugar
¾ c. oil
2 c. flour
2 tsp. baking powder
1 can prepared pie filling

Beat eggs; add sugar, oil, flour and baking powder. Pour half of batter in 8 or 9-inch greased square pan. Pour pie filling over batter; pour remaining batter on top of filling. Bake at 325 degrees for 1 hour. Sprinkle with confectioners' sugar.

Peggy Cook, Serv. and Hosptal.
Brushton Grange
Brushton, N.Y.

CINNAMON CAKE

2 c. flour
2 c. brown sugar
1 c. margarine
1 egg
1 c. sour milk
1 tsp. soda
1 tsp. vanilla
½ c. nutmeats
1 tsp. cinnamon

Place first three ingredients in mixing bowl and mix with hands till crumbly. Measure out 1 cup and save for topping. Mix together next 4 ingredients and add to crumb mixture; do not try to beat smooth. Put in 9 x 12 or 8 x 14-inch greased pan. Combine the reserved crumb mixture, nuts and cinnamon. Sprinkle over batter. Bake at 350 degrees for 30 minutes. Serve warm or cold. Yield: 12 servings.

H. B. Farley, Master
Lebanon Grange No. 1715
Fowler, Mich.

CINNAMON SWIRL COFFEE CAKE

½ c. butter
1 ⅓ c. sugar
2 eggs
1 ½ tsp. vanilla
¼ tsp. salt
2 c. sifted cake flour
1 tsp. baking powder

(Continued on next page)

1 tsp. baking soda
½ pt. sour cream
1 to 2 tsp. cinnamon
½ c. chopped nuts

Cream butter, 1 cup sugar, eggs and vanilla together. Sift together salt, flour, baking powder and baking soda. Add one-third of dry mixture to creamed mixture and mix well. Add one-half the sour cream and stir. Add another one-third of dry ingredients; mix well. Add remaining sour cream and remaining dry ingredients. Mix well between each addition. Combine cinnamon and remaining sugar together. Pour one-half of batter in a medium-sized pan or loaf pan. Sprinkle on half of cinnamon-sugar mixture. Pour remaining batter in pan; sprinkle remaining topping and nuts on top. Bake at 350 degrees for 15 minutes.

Susan Bence, Master
Mattapoisett Subordinate Grange, No. 215
Mattapoisett, Mass.

COFFEE CAKE

2 ½ c. sifted all-purpose flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
2 c. brown sugar
⅔ c. shortening
2 eggs
1 c. sour milk

Blend all dry ingredients, reserving 1 cup for topping. Add shortening and blend together. Add eggs and milk, a little at a time. Pour into loaf pan; sprinkle with reserved flour mixture. Bake at 350 degrees for 30 or 40 minutes, or until done.

Mrs. Merle Coss, Home Ec. Chm.
Graysville Grange
Woodsfield, O.

COFFEE CAKE

½ c. Spry
1 ¼ c. sugar
2 eggs
½ pt. sour cream
1 tsp. vanilla
2 c. flour
1 tsp. baking soda
¼ tsp. salt
½ c. nuts
1 tsp. cinnamon
¼ c. light raisins

Cream Spry and 1 cup sugar; add eggs and mix well together. Add sour cream and vanilla. Sift flour, baking soda and salt; add to sugar mixture. Mix together nuts, remaining sugar, cinnamon and raisins. Put half the flour mixture in pan, then half of topping mixture. Add the remaining flour mixture and the remainder of topping mixture. Bake 40 to 45 minutes in 350-degree oven. Yield: 12 servings.

Mrs. Anna G. Howe, Master's Wife
Millbury Grange No. 107
Millbury, Mass.

COFFEE CAKE

2 ½ c. flour
1 c. brown sugar, firmly packed
¾ c. white sugar
¾ c. Wesson oil
1 tsp. (heaping) cinnamon
1 egg, beaten
1 c. buttermilk
1 tsp. soda
Dash of vanilla
½ tsp. salt
½ c. chopped nuts

Combine first five ingredients; reserve 1/2 cup. To remaining flour mixture, add egg, buttermilk, soda, vanilla and salt. Mix thoroughly; pour into 13 x 9 or two 8-inch square pans. Add nuts to reserved topping; sprinkle over batter. Bake at 350 degrees for 35 minutes. Yield: 4-6 servings.

Mrs. Samuel Summers, Jr.
New Market Grange No. 362
Frederick, Md.

COFFEE DESSERT BREAD

1 ½ c. sugar
1 stick margarine
1 tsp. vanilla
2 eggs
2 ½ c. flour
1 pt. sour cream
1 ½ tsp. soda
2 tsp. cinnamon
½ c. chopped nuts

Cream 1 cup sugar, margarine and vanilla; add eggs and beat well. Add flour, sour cream and soda; beat well. Mix remaining sugar, cinnamon and nuts for topping. Grease 9-inch tube pan lightly. Put one-half batter in pan; top with three-fourths of the topping. Add remaining batter and cut remaining topping into batter with spatula. Bake at 325 degrees for 1 hour. Yield: 10 servings.

Marjorie M. J. Tucker, First Lady and Ceres
Rhode Island State Grange
Peace Dale, R.I.

COMPANY COFFEE CAKE

1 box light brown sugar
½ c. shortening

(Continued on next page)

2 tsp. cinnamon
3 c. flour
2 eggs
½ tsp. salt
1 pt. buttermilk
1 tsp. baking soda

Mix first four ingredients; reserve 1/2 cup. Mix all remaining ingredients together; add to sugar mixture. Pour in 9 x 12 x 2-inch pan. Sprinkle on reserved crumbs. Bake 35 to 40 minutes in 350-degree oven. Yield: 15 servings.

Mrs. E. L. Henderson, Home Ec. Chm.
Sunset Grange No. 169
Largo, Fla.

CRANBERRY COFFEE CAKE

¼ c. margarine
¼ c. sugar
2 eggs
1 tsp. baking soda
½ tsp. salt
½ pt. sour cream
1 tsp. almond flavoring
1 7-oz. can whole cranberries or sauce
½ c. crushed nuts

Cream margarine and sugar. Add eggs, one at a time. Use mixer at medium speed; reduce mixer speed and add dry ingredients which have been sifted, alternately with sour cream, ending with dry ingredients. Add flavoring. Grease 8-inch tube pan. Put a layer of batter in bottom pan; swirl in some of cranberries. Add remainder of batter and swirl in remaining cranberries. Sprinkle top with nuts. Bake in 350-degree oven for 55 minutes. Remove from pan after 5 minutes of cooling.

Mrs. Arlene Griffin, Master
Peapod Grange No. 332
Lynn, Mass.

DESSERT COFFEE CAKE

½ c. shortening
¾ c. white sugar
1 tsp. vanilla extract
3 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. soda
½ pt. commercial sour cream
6 tbsp. butter or margarine softened
1 c. (firmly packed) brown sugar
2 tsp. cinnamon
1 c. nuts, chopped

Cream shortening, white sugar and vanilla thoroughly; add eggs, beating well after each addition. Sift flour, baking powder and soda together. Add to creamed mixture alternately with sour cream, blending after each addition. Spread half of batter in 10-inch tube pan that has been greased and lined on bottom with waxed paper. Cream butter, brown sugar and cinnamon together; add nuts and mix well. Dot batter in pan evenly with half of nut mixture; cover with remaining batter. Dot with remaining nut mixture. Bake at 350 degrees about 50 minutes. Cool cake 10 minutes; remove from pan. Yield: 10 servings.

Hildegarde Matlock, Master's Wife
Beecher Grange
Pembine, Wis.

FILLED COFFEE CAKE

⅓ c. shortening
1 c. white sugar
3 eggs, separated
3 c. flour, sifted
3 tsp. baking powder
5 tsp. cinnamon
1 tsp. allspice
⅛ tsp. mace
⅛ tsp. salt
1 c. milk
1 tsp. vanilla
¾ c. brown sugar
3 tbsp. flour
3 tbsp. soft butter
1 c. chopped nuts
½ c. raisins

Cream shortening and white sugar until smooth. Add beaten egg yolks. Sift flour, baking powder, 1 teaspoon cinnamon, allspice, mace and salt; add alternately with milk to creamed mixture, blending well after each addition. Add vanilla and fold in stiffly beaten egg whites. Pour one-half of batter into greased 8 x 14 x 2-inch cake pan. Combine brown sugar, flour, remaining cinnamon, butter, nuts and raisins together. Pour one-half of mixture on top of batter in pan. Pour on remaining batter, then remaining topping. Bake in 350-degree oven for 45 minutes. Yield: 20 servings.

Mrs. Ralph A. Post, Sec.
Grand View Pomona Co. Grange
Salida, Colo.

JIFFY CINNAMON LOAF

1 tbsp. butter, melted
¼ c. brown sugar
2 c. plus 1 tbsp. biscuit mix
1 tsp. cinnamon
¼ c. chopped nuts
¼ c. white sugar
¾ c. milk
1 egg
2 tbsp. vegetable oil or melted shortening

Preheat oven to 400 degrees. Combine butter, brown sugar, 1 tablespoon biscuit mix, cinnamon and chopped nuts; stir. Blend and set aside. Put remaining biscuit mix, white sugar, milk, egg and vegetable oil and large bowl; stir about a minute, then beat for another minute. Spread batter in greased 8 x 8 x 2-inch pan; sprinkle with brown sugar mixture. Bake at 20 to 25 minutes at 400 degrees. Remove loaf from oven

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and cool slightly in pan. Cut into serving pieces and serve with butter. Yield: 8-10 servings.

Mrs. Fern O. Hodnett, Master
Centerville Grange No. 1585
Fillmore, N.Y.

JEWISH SOUR CREAM COFFEE CAKE

1 ½ c. sugar
½ lb. butter
2 eggs, beaten
½ pt. sour cream
Vanilla
2 c. flour
1 tsp. baking powder
1 tsp. soda
Pinch of salt
Dash of cinnamon
½ c. nuts

Cream 1 cup sugar and butter; add eggs. Add sour cream and vanilla to dry ingredients; add to creamed mixture. Combine remaining sugar and nuts. Put half of batter in well-greased tube pan; pour in half of sugar-nut mixture. Add remaining batter and remaining topping. Bake at 375 degrees for 45 minutes.

Dora Swan, Master
Bane Grange No. 9
Bane, Mass.

LEMON CRUMB COFFEE CAKE

1 ¾ c. sifted flour
1 ¼ c. sugar
½ tsp. salt
1 tsp. grated lemon rind
½ c. shortening
3 tsp. baking powder
2 eggs, well beaten
¾ c. sweet milk
1 tsp. lemon extract

Put flour, sugar, salt and lemon rind in bowl; cut in shortening until mixture is crumbly. Reserve 1/2 cup of crumbs for topping; set aside. Add baking powder to crumbs in bowl. Combine eggs, milk and lemon extract; add to crumb mixture and beat well. Pour into a greased 8 or 9-inch square pan; sprinkle reserved crumbs on top. Bake in 350-degree oven 35 to 40 minutes; cool in pan on cake rack. Serve warm or cold.

Mrs. Irma Claycomb, Master's Wife
Bedford Grange No. 619
Bedford, Pa.

SOUR CREAM COFFEE CAKE

1 8-oz. can walnuts, ground
3 tbsp. cinnamon
3 c. sugar
1 lb. soft butter
4 eggs
2 tsp. vanilla
½ tsp. salt
2 tsp. each soda and baking powder
2 c. all-purpose flour
2 c. dairy sour cream

Mix walnuts, cinnamon and 1 cup sugar together; set aside. Cream butter and remaining sugar until fluffy; beat in eggs, one at a time, mixing well after each addition. Stir in vanilla. Sift dry ingredients together; add to creamed mixture alternately with sour cream. Pour half of batter into a well-greased and floured 10 x 14 1/2 x 3-inch pan; sprinkle with half of walnut mixture. Cover with remaining batter; sprinkle on remaining walnut mixture. Bake at 350 degrees for 45 minutes or until cake tests done.

Mrs. Anna Alsheimer, Asst. Sec.
Pioneer Grange No. 1
Dayton, N.J.

SOUR CREAM COFFEE CAKE

1 stick oleo
1 ¼ c. white sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
½ tsp. vanilla
1 c. sour cream topping
⅓ c. brown sugar
½ tsp. cinnamon
Chopped pecans (opt.)

Cream oleo, 1 cup white sugar and eggs together. Sift flour, baking soda, baking powder and salt; add to creamed mixture with vanilla. Stir well; add sour cream and mix. Combine brown sugar, remaining white sugar and cinnamon. Pour batter into 11 x 7 x 2-inch pan; sprinkle with brown sugar mixture. Bake in 350-degree oven 30 minutes. Yield: 12 servings.

Mrs. Lois Scott, Master's Wife
Pine Lake Grange
La Porte, Ind.

STREUSEL FILLED COFFEE CAKE

½ c. brown sugar
2 tsp. cinnamon
2 tbsp. melted butter
½ c. chopped nuts
1 ½ c. plus 2 tbsp. flour
3 tsp. baking powder
¼ tsp. salt
¾ c. white sugar
¼ c. shortening
1 egg
½ c. milk
2 tsp. almond extract

Mix first four ingredients with 2 tablespoons flour. Set aside. Sift dry ingredients; cut in

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shortening. Blend in well beaten egg mixed with milk; add almond extract. Spread half the batter in a greased and floured 6 x 10-inch pan. Sprinkle with half the streusel mixture; add the remaining batter and sprinkle remaining streusel over top. Bake in a 375-degree oven 25 to 30 minutes.

Alice F. Selby, Home Ec. Chm.
West Hartford Grange No. 58
Hartford, Conn.

APPLE BUTTER DOUGHNUTS

2 eggs
1 c. sugar
2 tbsp. soft butter
½ c. apple butter
5 ½ c. sifted flour
2 tsp. baking powder
1 tsp. soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
1 tbsp. lemon juice
⅓ c. evaporated milk

In large bowl of electric mixer beat together eggs, sugar and butter; beat in apple butter. Sift together flour, baking powder, soda, salt and spices. Stir lemon juice into evaporated milk. Add dry ingredients to egg mixture alternately with evaporated milk, beginning and ending with dry and blending well after each addition. Cover; chill at least 2 hours. Turn dough onto a well floured pastry board or cloth; knead five or six times. Roll dough to about 1/4-inch thickness; cut with floured doughnut cutter. Fry in deep hot fat at 375 degrees about 3 to 4 minutes or until golden, turning once during cooking. Drain on absorbent paper.

BROWN BUTTER ICING:

¼ c. butter
2 ½ c. confectioners' sugar
¼ to ⅓ c. evaporated milk

Melt butter over low heat until light golden brown. Remove from heat; blend in sugar alternately with evaporated milk until icing is smooth and of good spreading consistency. Frost cooled doughnuts. Yield: 3 dozen.

Photograph for this recipe on page 341.

DOUGHNUT BALLS

¼ c. sugar
½ c. milk
2 eggs, well beaten
2 tbsp. melted shortening
1 ½ c. flour
½ tsp. salt
1 ½ tsp. baking powder
½ tsp. nutmeg
½ c. grated coconut
Powdered sugar

Mix sugar, milk, eggs and shortening. Sift flour, salt, baking powder and nutmeg. Combine the two mixtures and add the coconut. Drop by teaspoonfuls into deep hot fat at 375 degrees. Fry until brown. When cool, roll in powdered sugar.

Pansy Barclay, Home Ec. Chm.
Ohiopyle Grange No. 1933
Farmington, Pa.

DOUGHNUTS

4 c. flour
3 tsp. baking powder
½ tsp. salt
2 eggs, well beaten
1 c. milk
2 tbsp. melted butter
1 tsp. vanilla or cinnamon
1 c. sugar
½ c. chopped nuts

Sift flour; measure. Add baking powder and salt; add eggs, milk, butter, vanilla, sugar and nuts. Turn out on floured board; roll 1/2-inch thick. Cut into doughnut shape. Fry in boiling fat.

Mrs. Roberta Shannon, Sec.
Lyon Grange
Williamstown, Mo.

MOTHER'S OLD DROP CAKES

2 eggs
1 c. milk
½ tsp. salt
1 c. flour
1 tsp. baking powder
1 tbsp. sugar

Beat eggs; add milk. Add dry ingredients sifted together; batter should be a little thicker than cake batter. Add more flour if needed. Drop into deep fat by spoonfuls; fry until brown. Sour milk can be used, substituting 1/2 teaspoon soda for baking powder.

Mildred R. Bond, Home Ec. Chm.
Trumbull Grange No. 134
Trumbull, Conn.

SPICY MOONS

2 c. sifted flour
¼ c. sugar
3 tsp. baking powder
1 tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
¼ tsp. ginger
¼ c. Wesson oil
¾ c. milk
1 egg

Sift all dry ingredients. Add oil, milk and egg. Stir until thoroughly mixed. Drop by teaspoonfuls into deep hot shortening at 375 degrees. Fry

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until golden brown about 3 minutes. Drain on absorbent paper. Roll warm puffs in cinnamon-sugar mixture, if desired. Yield: 2 1/2 dozen.

Hilda Blair, Home Ec. Chm.
Mystic Grange No. 171
Noank, Conn.

APPLE BREAD

1 c. sugar
½ c. shortening
2 eggs
1 c. unpeeled apples, chopped
2 c. flour
1 tsp. baking powder
½ tsp. soda
¼ tsp. salt
½ c. nuts, chopped
1 tsp. vanilla

Cream sugar and shortening; add eggs and apples. Add sifted flour and dry ingredients; add chopped nuts and vanilla. Place in greased bread pan. Bake 1 hour at 350 degrees. This bread can be made in advance and frozen.

Mrs. Hilda Wilbur, Master
North Lansing Grange No. 334
Locke, N.Y.

APPLE-NUT BREAD

1 lge. orange
½ c. seedless raisins
2 c. canned applesauce
2 c. sifted all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1 c. sugar
¾ tsp. salt
¾ c. chopped nuts
1 egg
3 tbsp. melted butter or margarine

Squeeze the juice from the orange. Using a medium blade, put the rind through a food chopper with the raisins. Add orange juice, rind and raisins to the applesauce. Sift together the flour, baking powder, baking soda, sugar and salt; add to applesauce. Add nuts and egg with melted butter, stirring until thoroughly blended. Pour into a greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan. Bake at 350 degrees 1 hour and 10 minutes to 1 hour and 20 minutes. Remove from the pan and cool on a wire rack. The bread will slice better if allowed to stand 12 hours.

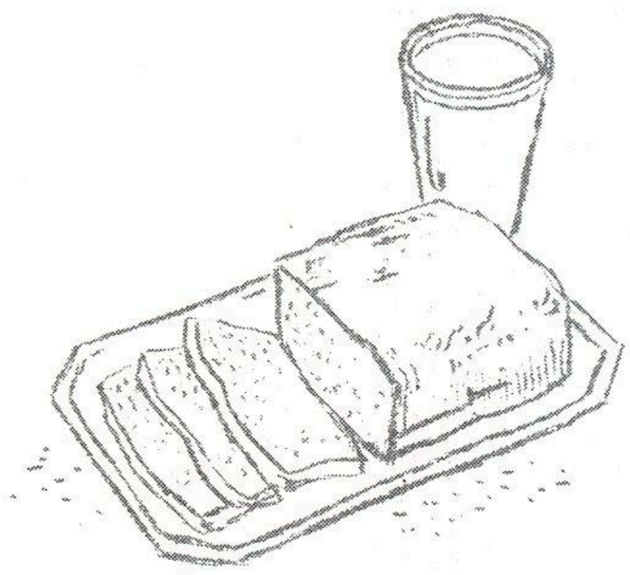
Eunice Blackmer, Home Ec. Chm.
Broomfield Grange No. 1757
Remus, Mich.

GLAZED APPLE BREAD

½ c. shortening
1 c. sugar
¼ tsp. salt
1 tsp. vanilla
2 eggs, well beaten
1 c. raw chopped apples
¼ c. chopped nuts
2 c. sifted all-purpose flour
2 tsp. baking powder
¼ c. sifted confectioners' sugar
2 tbsp. melted butter
1 tbsp. hot water

Cream together until light and fluffy the first four ingredients; add eggs. Add next four ingredients; beat well. Pour the batter into a 9 x 5 x 4-inch well-greased loaf pan. Bake at 350 degrees for 50 to 60 minutes. Cool; remove the bread from the pan. Combine confectioners' sugar with melted butter and hot water; beat well. Pour over bread letting glaze drip down over sides. Yield: 8 slices bread.

Ruth Snow, Home Ec. Chm.
North Blue Hill Grange
Blue Hill, Me.



APPLE BROWN BREAD

1 c. raisins
1 ½ c. water
⅔ c. dates
⅔ c. chopped apples
2 tsp. soda
1 c. sugar
1 egg
1 tbsp. shortening
1 tbsp. molasses
1 tsp. vanilla
2 ½ c. flour

Bring the first four ingredients to a boil. Remove from heat; add soda and let cool. Cream sugar, egg, shortening, molasses and vanilla; add date mixture alternately with flour to molasses mixture. Bake at 350 degrees for 1 hour. Yield: 25 servings.

Elizabeth Keech, Master's Wife
Courtland Grange No. 563
Rockford, Mich.

APRICOT-NUT BREAD

½ tsp. salt
2 ¾ c. flour
¾ c. sugar
3 tsp. baking powder
½ tsp. soda
2 eggs
¼ c. melted shortening
1 c. buttermilk
1 ½ c. dried apricots
1 c. chopped nuts

Sift together dry ingredients, reserving 2 tablespoons flour to coat apricots and nuts. Beat eggs well; add melted shortening and buttermilk. Add to the dry ingredients. Stir only until dry ingredients are moistened. Cut apricots in thin strips; coat apricots and nuts with the 2 tablespoons flour. Fold into batter. Pour batter into greased 5 x 9 x 3-inch loaf pan. Bake at 350 degrees 1 hour.

Irene Duncan, Master
Beulah Grange No. 1978
Leoti, Kan.

ALL-BRAN BANANA BREAD

½ c. sugar
¼ c. shortening
1 egg
1 ½ c. flour
½ tsp. salt
½ tsp. soda
2 tsp. baking powder
1 c. All-Bran
1 ½ c. mashed bananas
1 tsp. vanilla
4 tbsp. water
½ c. nuts

Cream sugar, shortening and egg. Sift dry ingredients; add alternately with All-Bran, bananas, vanilla and 2 tablespoons water to creamed mixture. Add nuts mixed with remaining water; turn into bread pan. Bake for 50 minutes at 350 degrees.

Mrs. Wilfred Bovat, Home Ec. Chm.
Tyler Branch Grange No. 498
Enosburg Falls, Vt.

BANANA BREAD

2 c. flour
1 tsp. baking powder
1 tsp. soda
1 ⅓ c. sugar
½ c. shortening
6 tbsp. buttermilk
1 tsp. vanilla
1 c. mashed fully ripe bananas
2 eggs, unbeaten
½ c. coarsely chopped nuts

Measure first four ingredients into sifter; sift into bowl. Mix in shortening. Measure the buttermilk and vanilla together in cup; add to flour mixture. Add the bananas, eggs and nuts; mix. Turn into two greased bread pans. Bake at 375 degrees until done. Serve warm or cold.

Mrs. Walter W. Jones, Master's Wife
Harrison Grange No. 1203
Harrison Valley, Pa.

BANANA BREAD

1 egg
¾ c. sugar
¼ c. butter or margarine
3 bananas, mashed fine
1 tsp. vanilla
1 ½ c. flour
1 tsp. soda
¼ tsp. salt

Beat egg in bowl; add sugar and butter. Cream mixture together; add mashed bananas and vanilla. Mix all together. Sift flour, soda and salt; add to banana mixture and stir until well blended. Turn into 6 x 10-inch loaf pan. Bake at 325 to 350 degrees from 45 to 50 minutes. For variety 1 cup dates may be added. This recipe never fails.

Mildred Lund, Home Ec. Chm.
Pembroke Grange No. 245
Pembroke, Me.

BANANA BREAD

3 ripe bananas
1 c. sugar
¼ c. shortening
2 c. flour
1 tsp. baking soda
Pinch of salt

Mash bananas with sugar; add remaining ingredients. Pour into a greased bread pan. Bake 45 minutes to 1 hour in 350-degree oven.

Mrs. Helen Chandler, Home Ec. Chm.
Quinnatisset Grange No. 65
Thompson, Conn.

BANANA BREAD

3 bananas, mashed
¾ c. sugar
2 tbsp. melted Crisco
1 egg
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 c. sifted flour

Combine mashed bananas, sugar, melted shortening and egg with sifted dry ingredients; turn into bread pan. Bake 45 minutes at 350 degrees then turn to 300 degrees until done.

Isabelle Mansfield, Master
Chebeague Grange No. 576
Chebeague Island, Me.

BANANA BREAD

1 c. sugar
⅓ c. shortening
2 eggs
2 c. flour
1 tsp. soda
2 tsp. baking powder
3 bananas, mashed fine
Nuts (opt.)

Cream sugar and shortening; add eggs. Sift dry ingredients; add to creamed mixture with bananas and nuts. Turn into bread pan. Bake at 325 degrees for 1 hour.
PERSONAL NOTE: I am 88 years old and one of five charter members of the South Barre Grange No. 467, South Barre, Vermont, chartered in March, 1912.

Mrs. Edward A. Carey
Orlando Park Grange No. 172
Orlando, Fla.

BANANA LOAF

⅔ c. sugar
⅓ c. soft shortening
2 eggs
3 tbsp. sour milk or buttermilk
1 c. mashed bananas
2 c. sifted flour
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
½ c. chopped nuts

Mix together thoroughly sugar, shortening and eggs; stir in buttermilk and fruit. Sift together and stir in dry ingredients; blend in nuts. Pour into well-greased 9 x 5 x 3 or 6 x 10-inch loaf pan. Let stand 20 minutes before baking. Bake at 350 degrees 50 minutes to 1 hour. Serve warm or cold.

Mrs. Harold R. Jaques, Master's Wife
Harding Grange No. 122
Portland, Ore.
Pearl Williams, Home Ec. Chm.
Marshfield Grange No. 1113
Gaines, Pa.

BANANA-NUT BREAD

2 c. sifted flour
¾ c. sugar
1 tbsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 c. chopped pecans
2 eggs, well beaten
1 ½ c. mashed ripe bananas (3 to 4)
¼ c. buttermilk
¼ c. melted shortening
1 tsp. vanilla extract

Blend the first five ingredients; mix in the chopped nuts. Combine remaining ingredients and blend roughly. Add all at once to dry mixture, stirring only enough to moisten dry ingredients. Turn batter into a greased 9 1/2 x 5 1/4 x 2 3/4-inch loaf pan, greased on bottom; spread batter evenly into the corners. Bake at 350 degrees about 1 hour or until a cake tester or wooden pick inserted in center of bread comes out clean. Cool bread 10 minutes in pan on cooling rack. Remove from pan and cool completely. Cut bread thinly and sandwich slices together with whipped butter.

Mrs. Ray Ravan, Home Ec. Chm.
Fork Road Grange
Inman, S.C.

BANANA-NUT BREAD

½ c. butter or shortening
1 c. sugar
2 eggs
1 c. mashed bananas
2 c. sifted flour
1 tsp. soda
½ tsp. salt
¾ c. chopped black walnuts

Cream butter and sugar; add eggs. Beat; add bananas and beat. Add remaining ingredients; turn into greased loaf pan. Bake 1 hour at 350 degrees.

Mrs. William Cannon, Home Ec. Chm.
Centre Grange No. 11
Wilmington, Del.

BANANA-NUT TEA BREAD

1 ¾ c. sifted enriched flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
½ c. coarsely chopped walnuts (opt.)
⅓ c. shortening
⅔ c. sugar
2 eggs, well beaten
1 c. mashed ripe bananas

Sift together flour, baking powder, soda and salt; add the nuts. Beat shortening in mixing bowl until creamy; add sugar gradually and continue beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas, beating after each addition until smooth. Turn into a well-greased 8 1/2 x 4 1/2 x 3-inch bread pan. Bake at 350 degrees about 1 hour and 10 minutes or until bread is done.

Mrs. Carl Maple, Home Ec. Chm.
Goodwill Grange No. 499
Collier, W. Va.
Mrs. Henry Rossman, Sec.
Sunset Grange No. 169
Largo, Fla.
Mrs. James Garey, Master
Union Grange No. 152
Hop Bottom, Pa.

BANANA-NUT BREAD

2 ½ c. flour
1 ⅔ c. sugar
1 ¼ tsp. baking powder
1 ¼ tsp. soda
1 tsp. salt
⅔ c. shortening
⅔ c. buttermilk
1 ¼ c. mashed bananas
2 lge. eggs
⅔ c. chopped nuts

Mix dry ingredients with shortening, 1/3 cup buttermilk and mashed bananas; beat for 2 minutes. Add remaining buttermilk and eggs; beat 2 more minutes. Add nuts; turn into bread pan. Bake at 350 degrees for 30 to 35 minutes.

Mrs. H. C. Shelinbarger, Master's Wife
Boothe Grange No. 1827
Melvern, Kan.

BLUEBERRY BREAD

1 egg
1 c. sugar
2 tbsp. salad oil
⅔ c. orange juice
2 c. flour
1 ½ tsp. baking powder
½ tsp. soda
½ tsp. salt
½ c. chopped pecans
1 c. blueberries

Beat egg; stir in sugar, oil and orange juice. Sift flour, baking powder, soda and salt; mix well. Stir in pecans and blueberries. Add to egg mixture. Pour in loaf pan. Bake at 350 degrees for 1 hour.

Mrs. Jean Thompson, Master's Wife
Paines Hollon Grange No. 572
Mohawk, N. Y.

BROWN BREAD

3 c. graham flour
1 c. pastry flour
1 tsp. salt
3 ½ tsp. soda
1 (scant) c. molasses
2 ½ c. sour milk
½ c. sugar
½ c. molasses
1 tsp. baking powder
2 tsp. soda dissolved in
1 c. buttermilk

Combine all ingredients. Place in mold. Steam for 3 hours and 30 minutes.

Eleanor Hayes, Home Ec. Chm.
Groveton Grange No. 255
Groveton, N.H.

BROWN BREAD

3 c. graham flour
1 c. wheat flour
2 tbsp. melted lard
2 level tsp. salt
½ c. sugar
½ c. molasses
1 tsp. baking powder
2 tsp. soda dissolved in
1 c. buttermilk

Combine all ingredients. Turn in two loaf pans. Bake at 300 degrees for 1 hour or until bread tests done.

Mrs. Mabel Salhoff, Home Ec. Chm.
Elk Creek Grange No. 997
Lundy's Lane, Pa.

BROWN BREAD

2 c. cornmeal
1 c. flour
1 c. oatmeal
1 c. molasses
1 tsp. salt
1 heaping tsp. soda
3 c. boiling water

Combine cornmeal, flour, oatmeal, molasses, salt, soda and boiling water. Pour into pan. Steam 4 hours or until done.

Mrs. Edna B. Day, Master
Cornish Grange No. 163
Cornish, Me.

BROWN BREAD

1 c. molasses
1 tsp. soda dissolved in small amount of water
4 c. whole wheat flour
2 c. milk
½ tsp. salt
2 tsp. baking powder

Heat molasses; add dissolved soda. Mix 3 cups flour and milk together. Stir in hot molasses. Add remaining flour in which salt and baking powder have been sifted. Beat until creamy. Bake 1 hour at 350 degrees.

Gladys Cortis, Master
Blandford Grange No. 24
Westfield, Mass.

BUTTERMILK-NUT BREAD

3 c. sifted flour
2 tsp. baking powder
¾ tsp. soda
½ tsp. salt
1 c. (firmly packed) brown sugar
1 c. coarsely chopped walnuts
1 egg
2 tbsp. molasses
1 ½ c. buttermilk
3 tbsp. butter, melted

Sift together flour, baking powder, soda and salt. Add sugar and walnuts. Beat egg until thick and

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lemon-colored; add molasses, buttermilk and butter. Stir in liquid ingredients. Do not beat. Batter will be very thick. Spoon the mixture into buttered 9 x 5 x 3-inch loaf pan, making slight hollow in center. Let stand 20 minutes before at 350 degrees. Turn out of pan onto wire rack to cool. One-half to 3/4 cup chopped dates or raisins may be added along with the nuts.

Mrs. Robert H. Bibb, Jr.
LaSalle Grange No. 47
Kalispell, Mont.

CARROT LOAF

3 eggs
1 ½ c. Wesson oil
2 c. sugar
2 c. finely grated carrots
1 sm. can crushed pineapple, undrained
1 c. chopped walnuts
3 tsp. vanilla
3 c. flour
3 tbsp. cinnamon
1 tsp. salt
1 tsp. soda

Combine eggs, oil and sugar; beat well. Add carrots, pineapple, walnuts and vanilla. Stir in dry ingredients. Pour into three loaf pans. Bake at 325 degrees for 45 minutes to 1 hour.

Mrs. Richard Lee, Sec.
Freeman Lake Grange
Newport, Wash.

BISHOP'S BREAD

1 ½ c. sifted all-purpose flour
1 ½ tsp. double-acting baking powder
¼ tsp. salt
⅔ c. glazed semisweet chocolate pieces
2 c. coarsely chopped walnuts
1 c. finely snipped dates
1 c. halved candied cherries
3 eggs
1 c. granulated sugar

Preheat oven to 325 degrees. Grease a 10 x 5 x 3-inch loaf pan well, then line with waxed paper. Into medium bowl, sift flour with baking powder and salt. Stir in chocolate pieces, walnuts, dates and cherries until all are well coated with flour. In a large bowl beat eggs well, then gradually beat in sugar. Now fold in flour mixture; turn into loaf pan. Bake 1 hour and 30 minutes or until done. Cool in pan on wire rack. When cool, remove from pan; wrap in foil and store.

Sue Hicks, Home Ec. Chm.
Three Forks Grange No. 449
Somerset, Cal.

CHOCOLATE-NUT LOAF

2 ½ c. cake flour
¼ tsp. salt
1 tsp. soda
1 c. butter
2 c. sugar
5 eggs, well beaten
1 c. walnut meats, coarsely broken
3 squares unsweetened chocolate, melted and cooled
1 c. buttermilk or sour milk
2 tsp. vanilla

Sift flour once; measure. Add salt and soda; sift together three times. Cream butter thoroughly; add sugar gradually and cream until light and fluffy. Add eggs and beat well. Add nuts and chocolate and blend. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in a greased loaf pan, 12 x 8 x 3 inches, in 325-degree oven 1 hour or until loaf tests done.

Eva Bisterfeldt, Home Ec. Chm.
Manteca Grange No. 507
Manteca, Cal.

CRANBERRY BREAD

2 c. fresh cranberries
2 c. sifted flour
1 tbsp. baking powder
½ tsp. salt
1 c. sugar
½ c. chopped nuts
1 c. milk
1 egg, slightly beaten
Grated rind of 1 orange
¼ c. melted butter

Halve cranberries and set aside. Sift flour, baking powder, salt and sugar together. Add cranberries and nuts to dry ingredients, coating well. Combine milk, egg, orange rind and melted butter; add to dry ingredients. Stir only to moisten. Pour into 9 x 5 x 3-inch buttered loaf pan; spread evenly. Bake in preheated oven at 350 degrees for 1 hour or until done. Cool for 10 minutes and turn out of pan to cool.

Mrs. Lena S. Coon, Home Ec. Chm.
Union Grange
Troy, Pa.

CRANBERRY BREAD

1 egg
1 c. sugar
2 tbsp. shortening
2 c. flour
½ tsp. baking powder
½ tsp. soda
½ tsp. salt
Juice and rind of 1 orange
1 c. cranberries, chopped
1 c. nuts

Beat egg; cream in sugar and shortening. Sift dry ingredients. Add boiling water to orange juice to make 2/3 cup liquid. Mix all together and add cranberries and chopped nuts. Pour in

(Continued on next page)

loaf tin. Bake in 350-degree oven for 45 minutes to 1 hour.

Mrs. Ida M. Greene, Master
Lawrence Grange No. 117
Laconia, N. H.

CRANBERRY COFFEE BREAD

2 c. flour
1 ½ tsp. baking powder
1 tsp. salt
½ tsp. baking soda
½ c. orange juice
2 tbsp. boiling water
2 tbsp. melted shortening
1 egg, well beaten
½ tsp. grated orange rind
1 ½ c. coarsely chopped cranberries

Sift together first five ingredients; combine remaining ingredients. Stir liquids into dry ingredients until just moist. Fold in cranberries. Pour into a greased loaf pan. Bake at 350 degrees for 50 minutes or until done.

Mrs. Clarence Henry, Past State Home Ec. Chm.
Farmers Enterprise Grange No. 165
Greendell, N. J.

CRANBERRY-ORANGE BREAD

2 c. sifted flour
1 c. sugar
1 ½ tsp. baking powder
½ tsp. soda
1 tsp. salt
½ c. chopped nuts (opt.)
1 to 2 c. fresh cranberries, cut in half
1 whole orange, coarsely ground
2 tbsp. melted shortening
1 egg, well beaten

Sift flour, sugar, baking powder, soda and salt. Add nuts and cranberries. Combine orange and shortening in measuring cup and add enough water to fill cup 3/4 full. Stir in the beaten egg. Pour mixture into dry ingredients and stir just to mix. Spoon mixture into a greased 9 x 5 x 3-inch loaf pan, spreading evenly. Bake at 350 degrees for about 1 hour. Remove from pan; cool.

Mrs. Raymond Zander, Master's Wife
Raritan Valley Grange No. 158
Somerville, N.J.
Mrs. Marion G. Stiles, Home Ec. Chm.
Eureka Grange No. 69
Grafton, N. H.
Mrs. Mary Thorson, Home Ec. Chm.
Big Lake Grange No. 653
Big Lake, Minn.

DARK NUT BREAD

2 eggs, well beaten
1 c. sugar
¼ c. melted shortening
⅔ c. light molasses
1 c. sour milk
1 ½ c. white flour
1 tsp. salt
1 tsp. soda
1 ½ c. graham flour or whole wheat
1 c. seedless raisins
1 c. broken nutmeats

Beat eggs and sugar until thick. Add shortening and molasses; mix well. Add sour milk; add white flour sifted with salt and soda. Then add graham flour. Beat smooth. Fold in raisins and nutmeats. Pour in waxed paper-lined 5 1/2 x 10 1/2-inch loaf pan. Bake at 350 degrees, 50 minutes to 1 hour.

Mrs. H. E. Cholin, Home Ec. Chm.
Crook Co. Pomona Grange No. 28
Prineville, Ore.

DATE AND NUT BREAD

½ lb. dates, cut up
1 ½ c. boiling water
2 tbsp. butter
1 ½ c. brown sugar
2 ½ c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 egg, slightly beaten
1 tsp. vanilla
1 c. walnuts

Cover dates with boiling water. Add the butter; let cool. Add brown sugar. Sift flour, soda, baking powder and salt. Combine egg, date mixture and flour. Mix; add vanilla and walnuts. Pour into large loaf pan. Bake 1 hour and 10 minutes to 1 hour and 15 minutes in 350-degree oven.

Mrs. Thomas Barrett, Serv. and Hosptal. Com.
New York State Grange
Whitesboro, N. Y.

DATE-NUT SWEET BREAD

2 tsp. soda
2 c. hot water
1 lb. pitted dates
2 eggs, separated
2 c. light brown sugar, firmly packed
½ tsp. salt
1 tsp. vanilla
4 c. flour, sifted
4 tsp. baking powder
1 c. nutmeats, cut small

Put soda in hot water and pour over dates. Stir until dates are soft. Let cool. Beat egg yolks and sugar together. Add salt and vanilla. Combine

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with dates. Add flour, baking powder and stir thoroughly. Beat egg whites stiff and fold in. Add nutmeats. Let stand 15 minutes. Put in 3 bread tins. Bake 45 minutes in a 350-degree oven. Bake on lower shelf of oven.

Mrs. Harold Elmer, Home Ec. Chm.
Devereaux Grange No. 45
Albion, Mich.

DATE-NUT BREAD

2 c. boiling water
2 c. chopped dates
2 tsp. baking soda
2 c. white sugar
2 eggs
3 tbsp. oleo
3 c. flour
¼ tsp. salt
1 c. chopped nuts (opt.)

Pour boiling water over dates and soda; let stand. Cream together sugar, eggs and oleo. Add flour and salt with date mixture. Add nuts. Pour batter into two 9 3/4 x 5 3/4-inch loaf pans that have been lined with foil. Bake for 1 hour to 1 hour and 15 minutes in 300-degree oven.

Mrs. Warren Pflugh, Master's Wife
West Franklin Grange No. 1469
Worthington, Pa.
Mrs. Ralph Roenigk, Master's Wife
Winfield Grange No. 1105
Saxonburg, Pa.

DATE-NUT BREAD

1 ½ c. boiling water
1 pkg. dates, cut
1 tbsp. melted butter
1 ½ c. sugar
1 egg, beaten
2 ¾ c. flour
2 tsp. soda
½ tsp. salt
1 tbsp. vanilla
1 c. nuts
1 sm. bottle maraschino cherries

Pour water over dates and let stand. Cream butter and sugar; add egg. Add dry ingredients alternately with water from dates. Mix well. Add vanilla, dates, nuts and cherries, including the juice. Put in two loaf pans. Bake at 350 degrees 1 hour.

Mrs. George Selbher
Sugar Grove Grange No. 2044
Newton, Ia.

FRUIT BREAD

1 c. white flour
2 c. whole wheat or graham flour
2 tsp. baking powder
1 tsp. salt
½ tsp. soda
½ c. molasses
½ c. sugar
2 c. buttermilk or sour milk
1 c. dates, chopped or mixed fruit
¾ c. chopped nuts

Sift together flours, baking powder and salt. Dissolve soda in molasses. Combine sugar and molasses. Alternately add flour mixture with buttermilk. Add fruit and nuts. Bake in 4 1/4 x 8-inch loaf pans at 350 degrees for 1 hour. Yield: 14-16 servings.

Mrs. Dayton Van Epps, Jr. Deputy
Jefferson Co. Pomona Grange
Adams, N. Y.

ORANGE-DATE BREAD

1 c. dates, chopped fine
½ c. orange juice
1 orange rind
1 tsp. soda
½ c. hot water
1 c. sugar
2 tbsp. butter
1 egg
2 c. flour
1 tsp. salt
1 tsp. baking powder
½ c. broken nuts

Mix first five ingredients together in a bowl. Cool. Cream sugar and butter. Add egg and beat hard. Add date-orange mixture. Add remaining ingredients and stir well. Pour into bread pan and bake at 350 degrees for 1 hour. Yield: 12 servings.

Geraldine M. Ross, Home Ec. Chm.
Sheepscot Valley Grange No. 229
Wiscasset, Me.

GRAPE NUT BREAD

2 c. buttermilk
1 c. Grape Nuts
1 ½ c. sugar
2 eggs, beaten
1 tsp. salt
4 c. sifted flour
1 tsp. soda
2 tsp. baking powder
½ c. chopped nuts

Combine buttermilk and Grape Nuts; soak 1 hour. Mix all ingredients together. Bake at 350 degrees for 1 hour and 10 minutes in two 9 x 5-inch loaf pans.

Julia Osborne, Master's Wife
Union Grange No. 2380
Peninsula, O.

GRAPE NUT BREAD

½ c. Grape Nuts
1 c. buttermilk or sour milk
½ c. sugar
1 egg
2 c. flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt

Soak Grape Nuts and milk in saucepan 20 minutes. Cream sugar and egg; add Grape Nut mixture. Stir in flour, baking powder, soda and salt. Bake in 350-degree oven in pan for 20 to 25 minutes. Cool and serve.

Alberta Mushrush, Sec.
Hardee Grange No. 195
Bowling Green, Fla.

GRAPE NUT BREAD

½ c. Grape Nuts
1 ½ c. sour milk
2 c. flour
¾ c. sugar
1 tsp. soda
1 tsp. salt
Dates or raisins, cut up
Nuts, chopped
2 tsp. melted butter

Soak Grape Nuts in milk. Sift dry ingredients. Add dates and nuts, as desired, to milk mixture. Sift flour mixture into milk mixture. Add butter. Mix. Bake in large loaf pan in 350-degree oven until loaf tests done.

Mrs. Beulah L. Winter, Lecturer
Michigan State Grange
Marshall, Mich.

GUMDROP BREAD

1 c. cut up dates
1 c. water
¼ c. butter or margarine
1 c. sugar
2 eggs
1 rounded tsp. soda
2 ¼ c. flour
½ tsp. salt
1 c. nuts, chopped
1 c. fruit gumdrops, diced

Cover dates with water; boil 5 minutes, then cool. Cream butter and sugar; add eggs and mix well. Sift dry ingredients and add to creamed mixture alternately with cooked dates. Add nuts and gumdrops. Pour into loaf pan lined with greased paper. Bake 2 hours to 2 hours and 30 minutes in 300-degree oven.

Mrs. Marion C. Parker, Home Ec. Chm.
Four Oaks Grange No. 528
Eugene, Ore.

LEMON BREAD

⅓ c. Crisco
2 tbsp. butter
1 ⅓ c. sugar
2 eggs
Grated rind and juice of 1 lemon
½ c. milk
1 tsp. salt
1 ½ tsp. baking powder
1 ½ c. sifted flour
¼ c. nutmeats, chopped
¼ c. cherries, chopped
½ c. dates, chopped

Cream shortening, butter and 1 cup sugar. Add eggs, one at a time, beating well after each addition. Add grated lemon rind and 1 teaspoon lemon juice and milk to the first mixture. Sift together salt, baking powder and flour; add and mix well. Add the nutmeats, cherries and dates; mix well. Pour into greased loaf pan. Bake 50 minutes in 350-degree oven. Reduce temperature to 325 degrees and bake another 20 minutes. Let stand in pan for 5 minutes; loosen sides and turn out on rack. Frost top and sides with 1/3 cup of sugar mixed with the remaining lemon juice.

Mrs. Gerald Burke, Master's Wife
Malone Grange No. 959
Malone, N. Y.

LEMON LOAF

1 ½ c. sugar
6 tbsp. shortening
2 eggs
1 ½ c. milk
Grated rind and juice of 1 lemon
1 ½ c. flour
1 tsp. baking powder
⅛ tsp. salt
¼ c. walnuts

Beat 1 cup sugar, shortening and eggs. Add milk and grated lemon rind. Sift together flour, baking powder and salt; add to mixture and beat well. Fold in the walnuts. Pour in loaf pan. Bake 1 hour in a 325 to 350-degree oven. Spoon over the top while hot, a mixture of 1/2 cup sugar and juice of the lemon. Let set in pan for several hours.

Mrs. Alberta Hawksley, Master's Wife
Groveton Grange No. 255
Groveton, N. H.
Verna Nuzzo, Home Ec. Chm.
Litchfield Grange No. 127
Litchfield, Me.

LEMON BREAD

1 c. sugar
6 tbsp. shortening
2 eggs
1 ½ c. flour
1 to 2 tsp. baking powder
½ tsp. salt

(Continued on next page)

½ c. milk
Grated rind of 1 lemon
Juice of 1 lemon and ¼ to ½ c. sugar

Mix sugar and shortening; beat in an egg at a time. Sift drv ingredients and add alternately with milk. Add rind and nutmeats. Pour into greased loaf pan. Let set for 20 minutes. Bake 1 hour at 300 to 350 degrees. Mix juice of lemon and 1/4 cup of sugar and pour over bread while hot. Let stand 10 minutes, then remove from pan. Waxed paper may be placed in bottom of pan to prevent bread from breaking when removed.

Mrs. Elwin Wood, Home Ec. Chm.
Valley Grange No. 876
Westfield, Pa.
Marie Anderson, Home Ec. Chm.
Vista Grange No. 609
Vista, Cal.
Mrs. Arlene A. Hasty, Master
Orchard Grange No. 309
East Parsonfield, Me.

NUT BREAD

3 c. flour
3 tsp. baking powder
1 tsp. salt
1 c. nuts
1 c. sugar
3 tbsp. shortening
1 egg
1 ¼ c. sweet milk

Sift flour with baking powder and salt; stir in remaining ingredients. Turn into loaf pan. Bake at 325 degrees for 1 hour.

Mrs. Clair Winship, Master
Elkdale Grange No. 1010
Salamanca, N. Y.

NUT BREAD

1 egg
1 c. milk
1 c. sugar
2 tbsp. melted butter
1 ½ tsp. salt
3 c. flour
4 tsp. baking powder
1 ½ c. nutmeats or raisins or combination of both

Mix egg, milk, sugar and melted butter. Add salt, flour, and baking powder. Fold in nutmeats and raisins. Let stand in lightly greased loaf pan for 20 minutes before baking. Bake at 350 degrees for 45 minutes. Cool slightly before removing from pan. May be iced with thin sugar icing, if desired.

Mrs. Irene Archer, Ceres
Emmorton Grange No. 363
Bel Air, Md.

ORANGE BREAD

Peel of 2 oranges
2 c. water
1 ½ c. sugar
2 eggs
4 c. flour
4 tsp. baking powder

Chop orange peel fine. Put into pan with water and sugar. Bring to a boil and allow to boil 4 or 5 minutes. Let cool. Beat eggs; add orange peel mixture, flour and baking powder. Pour into two loaf pans. Bake at 350 degrees for 25 to 30 minutes.

Kathryn F. Sprague, Master
Cold River Grange No. 19
Acworth, N. H.

ORANGE BREAD

Rind and juice of 1 orange
1 c. raisins or dates
2 tbsp. shortening
1 tsp. vanilla
1 beaten egg
2 c. flour
¼ tsp. salt
1 tsp. baking powder
½ tsp. soda
1 c. sugar
½ c. chopped nutmeats

Place orange juice in cup and fill with boiling water. Put orange rind and raisins or dates through food chopper; add orange juice. Stir in shortening, vanilla and egg. Sift flour with dry ingredients; add and beat well. Stir in nuts. Pour into a 9 x 5 x 3-inch loaf pan. Bake 1 hour in 350-degree oven.

Mrs. James E. Bailey, Master's Wife
Cayuga Lake Grange No. 1210
Aurora, N. Y.

PINEAPPLE-NUT BREAD

3 c. flour
4 tsp. baking powder
¾ tsp. salt
¾ c. sugar
1 egg
⅓ c. milk
1 c. crushed pineapple
1 c. nuts
⅓ c. salad oil

Sift flour, baking powder, salt and sugar. Break egg in 2-quart mixing bowl; beat slightly with fork. Add milk, pineapple, nuts and shortening. Stir until combined. Add flour mixture and stir just enough to moisten the dry ingredients; do not beat. Bake in bread tin for 1 hour at 350 degrees.

Mrs. Lolon Fether, Home Ec. Chm.
Lickly Corners Grange No. 274
Pittsford, Mich.

Prune, Pumpkin Breads

PRUNE BREAD

1 tsp. soda
1 c. sour milk or buttermilk
1 tsp. baking powder
1 c. graham flour
¾ c. sugar
1 tsp. salt
2 tbsp. melted shortening
1 egg
1 c. cooked dry prunes, pitted
½ c. prune juice
1 c. nuts, chopped

Add soda to milk; add baking powder to flour. Add sugar and salt to shortening and egg; add prunes and juice. Add nuts. Mix all ingredients together well. Put in two well-oiled loaf pans. Bake for 1 hour at 350 degrees.

Mrs. Frank P. Nelson, Home Ec. Chm.
Rathdrum Grange No. 351
Rathdrum, Idaho

PRUNE BREAD

2 c. All-Bran
⅔ c. prune juice
⅔ c. buttermilk
½ c. sugar
1 tsp. shortening
1 egg
1 ¼ c. flour
¼ tsp. salt
1 ½ tsp. soda
⅔ c. chopped prunes
⅓ c. nuts

Soak All-Bran in prune juice and buttermilk. Cream sugar and shortening; add egg. Sift flour, salt and soda; add to creamed mixture. Add prunes and nuts; add All-Bran mixture. Stir only until flour disappears. Turn into bread pan. Bake at 325 degrees for 1 hour and 20 minutes.

Mrs. Eugene J. Ingalls, Master's Wife
Bolivar Grange No. 1350
Bolivar, N. Y.

PUMPKIN BREAD

2 ½ c. flour
2 c. sugar
½ tsp. cinnamon
½ tsp. cloves
½ tsp. salt
2 tsp. soda
½ c. cooking oil
1 c. raisins
1 c. nuts
1 ½ c. pumpkin

Mix flour, sugar, spices, salt and soda. Mix together oil, raisins, nuts and pumpkin. Combine the two mixtures; pour into two oiled and floured loaf pans. Bake 1 hour in 350-degree oven.

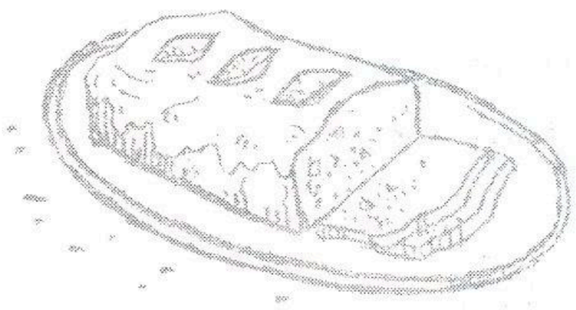
Mrs. Gladys Blackwell, Master's Wife
Pine Forest Grange No. 632
Bend, Ore.

PUMPKIN BREAD

1 ½ c. sugar
½ c. shortening
2 eggs
1 c. pumpkin
1 ¾ c. flour
1 tsp. soda
¼ tsp. salt
¼ tsp. baking powder
½ tsp. cloves
½ tsp. cinnamon
½ tsp. allspice
⅓ c. water
¾ c. raisins

Beat together sugar, shortening and eggs. Stir in remaining ingredients. Mix well and turn into a greased loaf pan. Bake for 1 hour at 350 degrees.

Mrs. Evelyn M. Crocker, Master's Wife
Waucoma Grange No. 682
Evansville, Wis.



PUMPKIN-NUT BREAD

½ c. shortening
½ c. white sugar
1 c. brown sugar
3 tbsp. molasses
1 c. strained pumpkin pulp
1 tsp. vanilla
2 lge. eggs
¼ c. sour milk
¾ tsp. salt
2 c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. nutmeg
½ c. chopped walnuts

Mix shortening, white sugar, brown sugar, molasses, pumpkin pulp, vanilla, eggs, sour milk and salt until mixture is thoroughly blended. In another bowl blend flour, baking powder, soda, cinnamon, ginger and nutmeg; add walnuts. Add dry mixture to pumpkin mixture; blend until dry ingredients are well mixed. Divide mixture and place in two well-greased bread tins. Let stand 10 minutes. Jar down bread tin before placing in oven. Bake at 350 degrees for 1 hour or until tester comes out clean when inserted into bread.

Mrs. Lida S. Ives, Past Master
Florida State Grange
Morris, Conn.

PUMPKIN BREAD

3 c. white sugar
3 ½ c. flour
1 ½ to 2 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
1 ½ tsp. salt
1 c. Wesson oil
4 eggs
⅔ c. water
2 c. pumpkin

Put all ingredients in large mixing bowl; mix well. Pour into two bread pans. Bake 1 hour and 15 minutes at 350 degrees.

Mrs. J. Roger Bruce, Home Ec. Chm.
Pleasant Park Grange No. 156
Evergreen, Colo.
Mrs. Howard Andrus, Master's Wife
Tremont Grange No. 90
Springfield, O.
Mrs. Stuart Maxwell, Home Ec. Chm.
Empire Grange No. 148
Fort Collins, Colo.

PUMPKIN BREAD

2 c. sugar
⅔ c. shortening
4 eggs, beaten
1 1-lb. can pumpkin
⅔ c. water
3 ⅓ c. sifted flour
½ tsp. baking powder
2 tsp. soda
1 ½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
⅔ c. walnuts
⅔ c. cut-up dates

Cream sugar and shortening until light and fluffy. Stir in eggs, pumpkin and water. Sift flour, baking powder, soda, salt and spices. Stir dry ingredients into pumpkin mixture. Add nuts and dates. Pour into two 9 x 5-inch loaf pans. Bake at 350 degrees for 1 hour and 15 minutes.

Mrs. Alexina Birch, Master
Lebanon Grange No. 126
Lebanon, N. H.

PUMPKIN BREAD

1 c. butter or margarine
4 c. sugar
6 eggs
2 ½ c. pumpkin
1 c. water
5 c. flour
¾ tsp. baking powder
3 tsp. soda
1 ½ tsp. salt
1 ½ tsp. cinnamon
1 ½ tsp. cloves
1 c. nuts
1 c. raisins

Cream butter and sugar. Add eggs, pumpkin and water. Sift together dry ingredients. Add to pumpkin mixture. Stir in nuts and raisins. Pour into six 3 1/2 x 7-inch loaf pans. Bake 1 hour at 350 degrees.

Mrs. Evalyn K. Jones, Master
Gold Hill Grange No. 534
Gold Hill, Ore.

SPICY PUMPKIN BREAD

1 ½ c. sugar
1 ⅔ c. flour
1 tsp. soda
1 tsp. salt
¼ tsp. baking powder
½ tsp. each cinnamon, nutmeg, ginger, cloves and allspice
1 c. pumpkin
½ c. cooking oil
½ c. water
2 eggs
½ c. raisins
½ c. nutmeats

Combine dry ingredients; add remaining ingredients and mix well. Pour in a loaf pan. Bake for 1 hour at 350 degrees.

Margaret Stevenson, Home Ec. Chm.
Mt. Lookout Grange No. 339
Mancos, Colo.

QUICK FRUIT AND PEANUT BREAD

6 c. sifted flour
1 ½ c. sugar
2 ½ tbsp. baking powder
1 tbsp. salt
Grated rind of 1 orange
1 c. peanut butter
2 c. chopped diced fruit
2 eggs
3 c. milk
2 tsp. vanilla

Combine flour, sugar, baking powder, salt and orange rind. Cut in peanut butter until particles resemble cornmeal; fold in chopped diced fruit. Beat eggs with milk and vanilla; add all at once to dry ingredients. Stir until well-blended. Spoon batter into two greased and floured 9 x 5 x 3-inch loaf pans. Bake in preheated 350-degree oven for 1 hour or until loafs test done. Remove from pan and cool on a rack. Cool thoroughly before cutting into thin slices. This bread will freeze well.

Mrs. Caroline M. Mason, Home Ec. Chm.
Pasquaney Grange
Bristol, N. H.

SWEET NUT BREAD

3 c. sifted flour
3 tsp. baking powder
1 tsp. salt
½ c. sugar
½ c. nuts
2 eggs
1 c. milk
4 tbsp. Crisco

Mix all dry ingredients in bowl with nuts. Beat eggs, milk and shortening until light. Add to dry ingredients; stir enough to blend. Bake in greased loaf pan for 1 hour at 350 degrees.

Mrs. Roy C. Lauffer, Home Ec. Chm.
Laurel Point Grange No. 915
Vandergrift, Pa.

APPLESAUCE PUFFS

2 c. pkg. biscuit mix
Sugar
Cinnamon
½ c. applesauce
¼ c. milk
1 slightly beaten egg
2 tbsp. cooking oil
2 tbsp. margarine, melted

Combine biscuit mix, 1/4 cup sugar and 1 teaspoon cinnamon. Add applesauce, milk, egg and cooking oil. Beat vigorously for 30 seconds. Fill greased 2-inch muffin pans two-thirds full. Bake in 400-degree oven for 12 minutes or until golden. Cool slightly and remove from pans. Mix 1/4 cup sugar and 1/4 teaspoon cinnamon. Dip top of muffins in the melted butter and then in sugar and cinnamon. Yield: 24 muffins.

Mrs. Hazel Dyer, Master's Wife
Pleasant Grange
Georgetown, O.

BLUEBERRY CUPCAKES

1 c. sugar
½ c. shortening
1 egg
1 tsp. vanilla
2 c. flour
½ tsp. soda
1 tsp. cream of tartar
1 tsp. salt
½ c. milk
1 c. blueberries

Cream sugar and shortening. Add egg and vanilla. Mix in dry ingredients alternately with milk. Add blueberries. Bake in muffin pan 15 minutes in 350-degree oven. Yield: 18 cupcakes.

Mrs. Edith Hatch, Chaplain
West Minot Grange No. 42
West Minot, Me.

BLUEBERRY MUFFINS

2 c. flour
4 tsp. baking powder
⅓ c. sugar
½ tsp. salt
1 egg
2 tbsp. melted butter
1 c. milk
1 c. blueberries (fresh or frozen)

Mix dry ingredients. Add egg, butter and milk. Mix well. Add blueberries. Bake in greased muffin pans 25 to 30 minutes at 400 degrees. Yield: 12 muffins.

Beatrice L. Wyman, Master
Lakeside Grange No. 63
Harrison, Me.

MUFFINS

1 ½ c. sifted flour
¼ c. sugar
2 ½ tsp. baking powder
1 tsp. salt
1 egg
¾ c. milk
¼ c. melted shortening
1 c. oat flakes
¼ c. marmalade or preserves

Sift together flour, sugar, baking powder and salt. Combine egg, milk and shortening. Add to dry ingredients. Blend just until dry particles are moistened. Fold in oat flakes. Fill greased muffin pans one-third full. Spoon a teaspoon of marmalade onto each and top with remaining batter, filling pans about two-thirds full. Bake in 400-degree oven until lightly browned, about 20 to 25 minutes. Yield: 12 muffins.

Mrs. Marion B. Robinson
Antrim Grange No. 98
Antrim, N. H.

SOUR DOUGH MUFFINS

2 c. boiling water
4 c. Kellogg's All-Bran
2 c. Nabisco All-Bran
1 c. shortening
2 c. sugar
4 eggs
1 qt. buttermilk
5 tsp. soda
5 c. flour
1 tsp. salt

Pour boiling water over All-Bran. Cream first shortening, sugar and eggs. Add the remainder of ingredients, adding All-Bran last. Keep covered in refrigerator until ready to use. Add desired fruit or nuts before baking. Fill muffin pans one-half full and bake 15 to 20 minutes in 400-degree oven. Will keep in refrigerator 2 months.

Mrs. Flossie Wolgamott, Master
Coquille Grange No. 396
Coquille, Ore.

SPICED APPLE MUFFINS

2 c. flour
Sugar
4 tsp. baking powder
½ tsp. salt
Cinnamon
1 egg
1 c. milk
4 tbsp. melted butter
1 c. chopped apples

Sift flour, 1/2 cup sugar, baking powder, salt and 1/2 teaspoon cinnamon. Beat egg and combine with milk and melted butter. Add dry ingredients. Beat; then fold in chopped apples. Drop into well-greased muffin tins. Sprinkle over the top a mixture of 2 tablespoons of sugar and 1/2 teaspoon cinnamon. Bake at 425 degrees for 15 to 18 minutes. Yield: 12 muffins.

Mrs. Charlene Nason, Home Ec. Chm.
Minot Center Grange No. 266
Auburn, Me.

SWEET PLUM ROLL

Biscuit dough
Plums

Roll dough as for biscuits; place plums, split in half and pitted, on dough. Roll up like jelly roll; place in a greased steamer. Steam 1 hour; serve with white sauce.

WHITE SAUCE:

3 tbsp. sugar
1 tbsp. flour
Butter, size of walnut
1 pt. (about) cold water

Combine all ingredients; cook in double boiler until thick, stirring constantly.

Mrs. Belle Decker, Home Ec. Chm.
Vermont State Grange
Wells, Vt.

QUICKIE STICKIES

6 tbsp. butter
1 ¼ c. light brown sugar
⅓ c. water
½ c. nuts, more if desired
½ c. maraschino cherries (opt.)
3 cans refrigerator biscuits

Melt butter in 13 x 9 1/2 x 2-inch baking pan; add sugar, water, nuts and cherries. Separate biscuits and arrange in pan, slightly overlapping. Bake at 300 degrees 15 to 20 minutes or until slightly brown on top. Turn out onto platter immediately. Serve warm or cool. Yield: 25-30 biscuits.

Mrs. Fred Bohn, Home Ec. Chm.
North Jackson Grange No. 1740
Myerstown, Pa.

APPLE ROLL

2 c. all-purpose flour
2 tsp. baking powder
½ tsp. salt
4 tbsp. shortening
½ c. milk
2 c. sliced apples
Sugar
⅛ tsp. cinnamon

Mix first five ingredients as for biscuit dough; roll out. Slice apples to cover. Sprinkle with 2 tablespoons sugar and cinnamon. Roll up and slice in eight parts. Boil 1 quart water and 1 cup sugar for 5 minutes. Put syrup in 9 x 12-inch Pyrex baking dish and place slices in this syrup. Bake 35 to 40 minutes in 350-degree oven. Garnish each serving with a maraschino cherry and serve with cream or vanilla custard sauce. Yield: 8 servings.

Mrs. Harry R. Tyson, Ladies Asst. Steward
Fawn Grove Grange No. 1733
Pylesville, Md.

HOT CROSS BUNS

2 pkg. dry yeast
1 qt. warm water
16 c. flour
1 lge. can evaporated milk
½ lb. oleomargarine
4 eggs, slightly beaten
1 c. sugar
3 tsp. salt
1 box currants or seedless raisins

Dissolve yeast in warm water. Put flour in very large pan. Use an aluminum dish pan. Combine all other ingredients and pour over the flour. Stir until all flour is used. Knead for 3 to 5 minutes until the dough seems elastic. Cover and set in a warm place until dough has doubled in bulk. Punch down. Let rise again. Pinch off lumps the size of a large egg and place them 2 inches apart on well-greased baking sheets. Let rise 30 minutes. Bake at 450 degrees for 15 minutes. Part of dough can be punched down until pans have baked one batch. This dough is also excellent for other rolls or doughnuts. Thin icing can be poured in the shape of a cross after rolls have cooled. Yield: 36 rolls.

Mrs. Isaac Thomas, Master's Wife
Paulding Grange No. 332
Paulding, O.

JIFFY ORANGE-CINNAMON ROLLS

ORANGE SAUCE:

¾ c. sugar
¼ c. fresh orange juice
2 tbsp. butter
1 tbsp. grated orange rind

Combine ingredients in saucepan. Cook only until sugar is dissolved and butter melted. Put 2 table-

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spoons orange mixture into each of 12 large muffin pans.

BISCUIT DOUGH:

2 c. sifted flour
¾ tsp. salt
3 tsp. baking powder
6 tbsp. butter
¾ c. milk
Melted butter
2 tbsp. sugar
½ tsp. cinnamon

Mix dry ingredients; add butter. Beat until mixture is like coarse meal, 1 to 2 minutes. Add milk; blend until mixed. Turn out on lightly floured board. Knead gently, folding over two or three times. Roll out to 1/4-inch thickness. Brush with melted butter. Sprinkle with sugar-cinnamon mixture. Roll up as for jelly roll; cut into 12 slices. Place cut side down over orange mixture. Bake in 450-degree oven about 20 minutes. Turn out of pans at once. Yield: 12 servings.

Mrs. Carol J. Van Curler, Master
Mapleton Grange No. 584
Mapleton, Ore.

ORANGE ROLLS

2 c. sifted flour
Sugar
3 tbsp. baking powder
½ tsp. salt
¼ c. shortening
1 egg
½ c. orange juice
Melted butter
Grated rind of 1 orange

Sift flour, 2 tablespoons sugar, baking powder and salt together; cut in shortening. Beat egg; add with orange juice to dry ingredients. Blend with fork until moist. Turn onto floured board; roll out like jelly roll about 1/2-inch thick. Brush with butter; sprinkle with mixture of 1/2 cup sugar and orange rind. Roll up and cut off in 1-inch slices. Put in small greased muffin pans. Bake in 425-degree oven 15 minutes. Yield: 12 rolls.

Mrs. Neal Vande Peerle, Home Ec. Chm.
Egypt Grange No. 1696
Ada, Mich.

WAFFLES

2 c. sifted bread flour
1 tsp. salt
3 tsp. baking powder
2 eggs, separated
2 c. milk
4 tbsp. melted butter or oleo

Sift dry ingredients. Beat egg whites until stiff. Beat egg yolks in mixing bowl; add milk. Mix thoroughly; add sifted dry ingredients. Beat with egg beater until smooth; add melted shortening. Fold in stiffly beaten egg whites. Put about 4 tablespoons of batter into hot waffle iron; bake until it stops steaming. Cheese, bacon or anything desired may be added in the amount to suit taste.

Freida L. Sheldon, Master
Windham Grange No. 182
Windham, N. H.

CINNAMON COFFEE ROLL

4 c. unsifted flour
1 tsp. salt
½ c. sugar
1 c. margarine
1 pkg. dry yeast
¼ c. very warm water
3 egg yolks, beaten
1 c. milk, scalded and cooled
¾ tsp. cinnamon

Mix flour, salt and 1/4 cup sugar; cut in margarine until mixture is like cornmeal. Add yeast dissolved in water with eggs and cooled milk. Chill in refrigerator overnight. Roll out and cover with additional melted butter, 1/4 cup sugar and cinnamon. Roll as for jelly roll. Bring string under roll to desired thickness; bring to top and cross string, then pull to cut. Bake 25 minutes in preheated 325-degree oven. Yield: 3 dozen.

Gretta Christen, Home Ec. Chm.
Victory Grange No. 452
Aurora, Colo.

COFFEE CAKE RING

½ c. milk
¾ c. white sugar
1 ½ tsp. salt
¼ c. shortening
2 pkg. active dry yeast
½ c. warm water
2 eggs, beaten
5 c. sifted flour
3 tsp. melted margarine
¼ c. brown sugar
½ c. drained maraschino cherries, chopped
½ c. raisins
¼ c. pecans, chopped

Scald milk; stir in 1/2 cup white sugar, salt and shortening. Cool to lukewarm. Sprinkle yeast into warm water; stir to dissolve. Add milk mixture, eggs and 3 cups flour; beat until smooth. Stir in remaining flour; knead on lightly floured board until smooth and elastic, 10 minutes. Place in greased bowl; grease top. Cover; let rise in warm place, free from draft, until

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doubled, 1 hour. Roll dough 20 x 16 inches; brush with melted margarine. Sprinkle on remaining sugars, fruits and nuts; roll as for jelly roll. Place on greased baking sheet; shape into ring, joining ends at top. With scissors cut two-thirds through roll at 1-inch intervals; twist slices toward top. Cover; let rise until doubled in bulk. Bake at 350 degrees 30 to 35 minutes. Frost with confectioners' sugar icing; top with cherries, if desired. Yield: 20 servings.

Mrs. Joe E. Nickel, Master's Wife
Boerne Grange No. 1545
Boerne, Tex.

NUT ROLL

6 c. flour
1 tsp. salt
½ c. sugar
2 c. milk
2 pkg. dry or ¾ cake yeast
3 eggs
¼ lb. oleo
2 tsp. Crisco
Nut filling

Mix first three ingredients. Warm milk to lukewarm; add yeast, beaten eggs, butter and shortening. Let set 5 to 10 minutes; add to flour mixture. Knead; divide into eight equal mounds. Roll out as pie crust; spread with a portion of Nut Filling. Roll up; lay on greased baking sheet. Repeat until all filling and dough are used. Let rise 25 minutes; bake at 350 degrees for 45 minutes.

NUT FILLING:

3 lb. walnuts
½ c. sugar
¾ c. milk

Grind nuts; add sugar and milk. Heat mixture thoroughly; set aside to cool.

Mrs. Burnette Knarr, Home Ec. Chm.
Brady Grange No. 1218
Punxsutawney, Pa.

PINEAPPLE-RAISIN TEA RING

2 cakes or pkg. yeast
¼ c. lukewarm water
1 c. scalded milk
1 tsp. salt
½ c. sugar
¼ c. shortening
2 eggs
5 to 5 ½ c. flour

Soften yeast in lukewarm water. Combine milk, salt, sugar and shortening; stir in unbeaten eggs and softened yeast. Add flour gradually to form a soft dough; knead until smooth and satiny, 5 to 8 minutes. Place in greased bowl; cover and let rise in warm place until doubled in size. Divide dough in half; roll one portion on floured board in 20 x 12-inch rectangle. Brush with melted butter. Spread half the filling on rectangle; roll as for jelly roll. Shape into ring on greased baking sheet. With scissors make cuts 1 inch apart through top of ring to 1 inch from bottom; alternate cut slices, bringing one to center and one to outside. Cover; let rise. Repeat with remaining dough and filling. Bake in 375-degree oven 20 to 25 minutes. Frost while warm. Sprinkle with nuts and maraschino cherry halves, if desired.

FILLING:

1 No. 2 can crushed pineapple
¾ c. sugar
1 tbsp. cornstarch
½ c. seedless raisins

Drain pineapple; reserve juice. Thicken reserved juice with sugar and cornstarch; stir in pineapple and raisins. Yield: 16 servings.

Mrs. Francis E. Thomas, Home Ec. Chm.
Bethesda Grange No. 64
Marydel, Del.

RICH COFFEE CAKE DOUGH

½ c. milk
½ c. warm water
2 pkg. active dry or compressed yeast
Sugar
1 tsp. salt
⅔ c. soft shortening
3 eggs
5 to 5 ½ c. sifted all-purpose flour
3 tbsp. butter
1 tsp. cinnamon
¼ c. peach preserves

Scald milk; cool to lukewarm. Measure warm water into bowl; sprinkle or crumble in yeast, stirring to dissolve. Add milk, 1/2 cup sugar, salt, shortening and eggs; blend. Add 3 cups flour; beat well until thoroughly blended. Add enough remaining flour to make dough easy to handle, mixing with hands if necessary. Turn out onto floured board; knead about 5 minutes. Place in warm place, free from draft, about 1 hour to 1 hour and 30 minutes or until doubled in bulk. Turn out onto board; knead down. Cut in half; let rest 5 minutes before shaping. Roll dough out to 6 x 18 inches. Spread with butter. Sprinkle with mixture of 1/3 cup sugar and cinnamon. Drop preserves by teaspoonfuls over dough. Roll up; shape like horseshoe. Repeat with remaining dough. Bake at 375 degrees for 35 minutes.

Mrs. Harold Baker, Master
Gibson Star Grange No. 924
Susquehanna, Pa.

IDAHO SPUDNUTS

½ c. sugar
½ c. melted lard
1 c. mashed potatoes
2 c. milk, scalded and cooled to lukewarm
1 yeast cake, dissolved in 1 c. water
2 eggs, well beaten
1 tbsp. salt
7 c. flour
2 c. powdered sugar
1 tsp. vanilla
1 tbsp. butter

Mix sugar and lard with potatoes, warm milk, yeast, eggs and salt. Add flour; turn out on board and knead until satiny. Put in greased bowl; let rise until doubled in bulk. Roll out on board; cut with doughnut cutter. Let rise 25 minutes; fry in hot fat as for any doughnuts. Mix powdered sugar with enough hot water to make a thin glaze consistency; add vanilla and butter. Dip doughnuts in powdered sugar mixture; drain. Doughnuts may be dipped in additional sugar, if desired. Yield: 5 dozen.

Mrs. Fred C. Rogers, Home Ec. Chm.
Pioneer Grange No. 71
Rupert, Idaho

RAISED DOUGHNUTS

3 c. warm water
1 2-oz. cake yeast or 3 pkg. dry yeast
1 c. sugar
2 tsp. salt
¾ c. shortening
3 eggs, beaten slightly
9 c. flour

Put warm water in large bowl; stir in all remaining ingredients in the order given, adding flour, 2 cups at a time, stirring thoroughly. When the dough becomes too stiff to stir, remove to well-floured board; knead by hand, working in additional flour until a smooth ball forms. Place dough in greased bowl; cover and let rise until doubled in size. Roll out to 1/2-inch thickness; cut in desired shapes. Place carefully on floured surface; let rise again about 30 minutes. Fry in 375-degree deep fat or oil until golden brown, turning once. Doughnuts may be glazed by dipping, while hot, in thin confectioners' sugar icing or coating with sugar, if desired. Yield: 100 doughnuts.

Mrs. Carl W. Cooper, Master's Wife
Worth Grange No. 1421
Slippery Rock, Pa.

RAISED DOUGHNUTS

1 c. finely mashed potatoes
⅓ c. butter
2 eggs, well beaten
1 ½ c. scalded milk
½ c. sugar
2 cakes yeast
1 tsp. salt
4 ½ to 5 c. flour, sifted

Put potatoes in bowl; add butter, eggs, milk and sugar. When lukewarm, add crumbled yeast. When yeast rises to top, add salt and flour; mix well. Put dough in large greased bowl; let rise until doubled in size. Punch down; let rise again. Roll dough 1/2-inch thick on floured board; cut out with doughnut cutter. Let stand until doubled in size; fry in 375-degree deep fat 2 to 4 minutes.

Viola Erickson
Ashland Grange No. 386
Greenwood, Neb.

RAISED DOUGHNUTS

2 c. mashed potatoes
4 c. potato water
2 c. shortening
1 qt. milk, scalded and cooled
1 cake yeast
4 c. plus 1 tsp. sugar
1 c. warm water
1 tbsp. salt
3 eggs
Flour

Combine potatoes and potato water. Stir shortening into scalded milk until melted. Cool. Dissolve yeast and 1 teaspoon sugar in warm water. Stir remaining sugar in milk. Combine all ingredients using enough flour to make a stiff dough. Grease top of dough with lard. Let rise overnight. Roll out and cut. Fry in deep fat at 375 degrees.

Mrs. Elwood Reis, Home Ec. Chm.
Ontelaunee Grange No. 1617
Leesport, Pa.

FROSTED PINEAPPLE SQUARES

½ c. plus 1 tsp. sugar
3 tbsp. cornstarch
¼ tsp. salt
5 egg yolks, lightly beaten
1 1-lb. 14-oz. can pineapple chunks, undrained
⅔ c. milk
1 pkg. yeast
¼ c. warm water
4 c. flour
1 c. margarine

Mix 1/2 cup sugar, cornstarch and salt in saucepan; stir in 1 egg yolk. Add pineapple chunks. Cook over medium heat, stirring constantly, until thick and smooth, about 7 minutes. Cool to lukewarm. Scald milk; add remaining sugar. Cool to lukewarm. Dissolve yeast in warm water;

(Continued on next page)

add to milk mixture. Stir in remaining egg yolks. Measure flour into large bowl; cut margarine into flour, using pastry blender or 2 knives until mixture resembles coarse meal. Stir in yeast and milk mixture; blend thoroughly. Divide dough in half; roll one-half out on floured board to fit bottom of jelly roll pan and overlap edges, about 16 x 10 inches. Spread with cooled pineapple filling. Roll remaining dough large enough to cover filling; seal edges. Snip top of dough with scissors to let steam escape. Cover; let rise in warm place, free from draft until doubled in bulk, about 1 hour. Bake at 375 degrees 35 to 40 minutes. Frost with confectioners' sugar icing, if desired. Cut in squares. Serve warm. Yield: 24 servings.

Mrs. Clifton Oakley
Windy Ridge Grange
Grand Gorge, N. Y.

EASTER BREAD

1 pkg. active dry yeast
¼ c. warm water
½ c. soft margarine
⅓ c. sugar
2 eggs
½ tsp. salt
⅓ c. milk
3 to 3 ¼ c. unsifted all-purpose flour
1 tsp. cinnamon
¼ c. raisins
¼ c. chopped, mixed candied fruits

Dissolve yeast in warm water. Blend margarine, sugar, eggs and salt; add milk. Sift 1 1/2 cups flour with cinnamon; add and beat until smooth. Stir in dissolved yeast; add raisins and candied fruits. Blend in enough remaining flour to make a soft dough; turn out on lightly floured board or cloth. Knead until smooth and elastic, about 8 minutes; form into ball. Place in bowl coated with margarine; turn dough to coat top with margarine. Cover; let rise in a warm place until doubled in bulk, about 1 hour and 30 minutes to 2 hours. Punch down; form into smooth oval. Place in greased 9 x 5 x 3-inch loaf pan; press dough into corners of pan. Use scissors to cut bread through center, lengthwise; make six crosswise cuts. Let rise until doubled in bulk, about 45 minutes. Bake at 350 degrees for 30 minutes. Cover with foil; bake 15 minutes longer. Cool.

FROSTING:

½ c. confectioners' sugar
1 tbsp. softened margarine
1 tsp. milk
½ tsp. vanilla

Blend sugar, margarine, milk and vanilla. Force through pastry tube with plain tip or waxed paper cone, making crosses on each section of bread. To serve, pull sections apart. Yield: 12 servings.

Elizabeth Neilson, Home Ec. Chm.
Dinuba Grange No. 342
Cutler, Cal.

SHREDDED WHEAT BREAD

2 shredded wheat biscuits
7 c. flour
½ c. molasses
2 c. boiling water
3 tbsp. shortening
½ tsp. salt
¾ cake household yeast
½ c. warm water

Crumble or break wheat biscuits in bowl; add 6 cups flour and molasses. Mix; when cool, add boiling water, shortening and salt. Add yeast mixed in warm water; knead to a soft dough, adding remaining flour. Cover; let stand in warm place 1 hour. Knead down; put in three greased bread tins. Bake at 375 to 400 degrees 50 minutes to 1 hour. Yield: 3 loaves.

Mrs. Brady Ralston, Master
Diamond Grange No. 1320
Centerville, Pa.

CHUCK'S FAVORITE CINNAMON ROLLS

1 c. buttermilk
2 tbsp. cooking oil
3 tbsp. sugar
⅛ tsp. soda
1 tsp. salt
1 cake crumbled compressed yeast or
1 pkg. dry yeast
¼ c. warm water
3 c. sifted flour
1 lge. egg
3 tbsp. melted butter or margarine
⅔ c. packed brown sugar
3 tbsp. cinnamon
¾ c. raisins

Heat buttermilk to lukewarm; stir in cooking oil, sugar, soda and salt. Dissolve yeast in warm water; add to buttermilk mixture with unbeaten egg, stirring to blend. Mix in flour all at once. Turn out onto lightly floured board. Knead lightly for a few seconds to form a smooth ball. Cover with damp cloth and let stand 5 minutes to tighten up. Roll dough 1/4-inch thick into rectangle. Spread with melted butter; sprinkle brown sugar and cinnamon mixture over top. Add raisins and roll up, beginning at wide side. Seal well by pinching edge of dough into roll. Cut dough into two equal pieces; cut each half in 10 slices, about 1 1/2-inches thick. Place in greased baking dish. Cover with damp cloth and set to rise at 85 degrees for 1 hour or until impression remains when dough is touched gently with finger. Bake 15 to 20 minutes at 375 degrees. While still warm, ice with confectioners' icing, if desired.

Mrs. Sylvia A. Houseman, Master's Wife
North Bayside Grange No. 691
Coos Bay, Ore.

BUTTERHORNS

½ lb. oleo
4 c. flour
1 yeast, cake or dry
½ c. lukewarm water
5 tbsp. white sugar
½ c. lukewarm milk
½ tsp. salt
6 egg yolks or 2 eggs and 2 egg yolks
1 box brown sugar
1 lb. ground walnuts

Mix oleo and flour as for pie. Mix yeast with water and 1 tablespoon sugar; add milk and salt. Beat egg yolks and remaining white sugar in separate bowl; blend yeast mixture and egg mixture with flour mixture. Set dough in a cheesecloth and put in cold water for 1 hour and 30 minutes or until dough rises to top of water. Take out 1 tablespoon at a time and flatten in mixture of brown sugar and nuts. Twist and place on lightly greased cookie sheet. Bake at 350 degrees for 15 to 20 minutes. Yield: 6 dozen Butterhorns.

Mrs. William Wallhead, Jr., Home Ec. Chm.
Carlisle Grange No. 1502
Elyria, O.

CINNAMON ROLLS

4 c. unsifted flour
1 tsp. salt
½ c. sugar
¼ c. soft shortening or oleo
1 pkg. dry yeast
¼ c. very warm water
3 egg yolks, beaten
1 c. lukewarm milk, scalded and cooled
¾ tsp. cinnamon

Add flour, salt and 1/4 cup sugar to large bowl. Cut in shortening until mixture resembles cornmeal. Dissolve yeast in warm water; add to flour mixture with egg yolks and milk. Beat well. Chill in refrigerator overnight. Grease about 24 muffin cups well. Roll one-half of chilled dough into 12 x 10-inch rectangle; brush with additional melted margarine. Sprinkle with a mixture of 1/4 cup sugar and cinnamon. Begin at wide side and make roll; cut into 1-inch slices. Place in muffin cups. Roll remaining dough in same manner. Cover; let rise in warm place about 1 hour. Dough will not double but will look light and fluffy. Bake at 375 degrees for 25 to 30 minutes.

Barbara Sheward, Home Ec. Chm.
Vineyard Grange
Lawton, Mich.

CINNAMON BUNS

1 pkg. yeast
1 c. warm water
¾ c. sugar
1 tsp. salt
2 tbsp. margarine, softened
1 egg
3 ¼ to 3 ½ c. sifted flour
1 c. brown sugar, packed
½ c. melted butter
2 tsp. cinnamon

In a large mixing bowl, dissolve yeast in warm water. Stir in 1/4 cup sugar, salt, margarine, egg and 2 cups flour; beat until smooth. With spoon or hand, work in remaining flour until dough is easy to handle. Place greased-side up in greased bowl and cover tightly. Refrigerate overnight or four to five days. Combine brown sugar and melted butter; spread in bottom of greased 13 x 9 1/4-inch pan. Combine 1/2 cup sugar and cinnamon. On floured surface, roll dough into 15 x 9-inch oblong. Spread with additional melted butter and sprinkle with sugar and cinnamon mixture. Roll up tightly. Seal edges well. Cut into 1 inch slices and place in prepared pan. Cover and let rise in warm place until doubled, about 1 hour and 30 minutes. Bake at 375 degrees for 25 to 30 minutes. Invert immediately. Yield: 15 servings.

Mrs. Howard W. Sechler, Master's Wife
Trexlertown Grange No. 1755
Allentown, Pa.

CINNAMON TWISTS

¼ c. warm water
1 pkg. active dry yeast
¾ c. lukewarm sour cream
3 tbsp. white sugar
⅛ tsp. soda
1 tsp. salt
1 lge. egg
2 tbsp. soft shortening
3 c. sifted flour
2 tbsp. soft butter
⅓ c. brown sugar
1 tsp. cinnamon
¾ c. confectioners' sugar
1 tbsp. milk

In mixing bowl, dissolve yeast in water; stir in sour cream, white sugar, soda, salt, egg, shortening and flour. Mix well, using hand if necessary. Turn dough onto lightly floured board and fold over several times until it is smooth. Roll into a 24 x 6-inch oblong; spread with butter. Sprinkle half of dough with a mixture of brown sugar and cinnamon; fold other half over. Cut into 24 strips, 1 inch wide; hold strips at both ends and twist in opposite directions. Place on greased baking sheet, 2 inches apart. Press both ends of twist to baking sheet. Cover and let rise until light, 1 hour. Bake at 375 degrees 12 to 15 minutes. Spread tops of baked sticks, while still warm, with mixture of confectioners' sugar and milk. Yield: 2 dozen twists.

Mrs. Glen Murdick, Master's Wife
Brush Valley Grange No. 1785
Penn Run, Pa.

COTTAGE CHEESE ROLLS

2 ¾ c. sifted flour
¼ c. sugar
1 tsp. salt
1 c. small curd cottage cheese, at room temperature
½ c. soft shortening, half butter
2 pkg. active dry yeast
¼ c. warm water
1 egg
⅔ c. finely chopped pecans or any other nuts
⅔ c. brown sugar
3 tbsp. melted butter
½ tsp. vanilla

Measure flour, sugar, salt and drained cheese into a large bowl. Cut shortening into dry ingredients like making pastry. Add yeast to warm water; let stand a few minutes. Blend egg into yeast mixture. Thoroughly mix yeast into flour mixture; dough will be sticky. Pat dough out on a lightly floured surface. Turn over two or three times to coat with flour. Roll out to a 12-inch square. Mix together pecans, brown sugar, butter and vanilla; spread evenly over dough. Roll up like jelly roll; seal edges. Cut into 18 slices and place in two greased 8-inch round pans. Let rise in a warm place until doubled, about 45 minutes. Bake in 375-degree oven until browned, 20 to 25 minutes. Cool on rack. Yield: 18 rolls.

Roland LaCroix, Master
Mayflower Grange
Londonderry, N.H.

LEMON-NUT ROLLS

1 pkg. yeast
¼ c. warm water
Sugar
⅓ c. shortening
1 tsp. salt
½ c. scalded milk
1 egg
3 tsp. grated lemon rind
1 tsp. lemon juice
½ c. mashed potatoes
3 ½ to 4 c. sifted flour
2 tsp. melted butter
½ c. chopped pecans

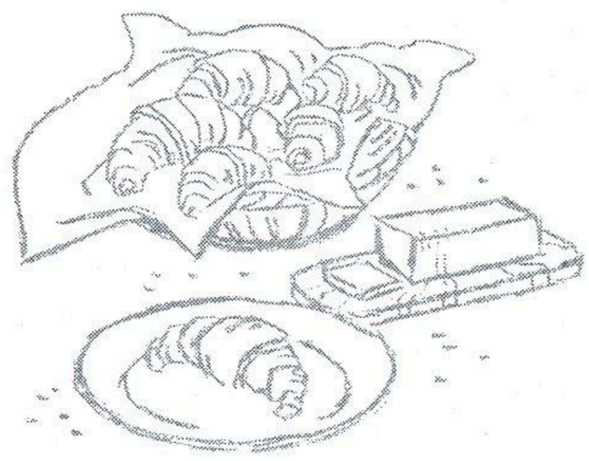
Soften yeast in warm water. Combine 1/3 cup sugar, shortening, salt and scalded milk in bowl; cool to lukewarm. Stir in egg, 1 teaspoon lemon rind, lemon juice, potatoes and yeast mixture. Gradually add flour to form stiff dough; knead until smooth. Crease and let rise 1 hour. Roll out dough to 16 x 12-inch rectangle; brush with butter. Combine 3/4 cup sugar, nuts and remaining lemon rind; sprinkle over dough. Roll as for jelly roll; cut into 16 one-inch slices. Place cut-side down on well-greased 9-inch layer pans. Cover; let rise in warm place 30 to 40 minutes. Bake at 375 degrees for 25 minutes; remove from pan immediately.

LEMON GLAZE:

½ c. confectioners' sugar
1 tbsp. grated lemon rind
½ tsp. lemon juice
1 tsp. cream

Blend all ingredients; beat until smooth. Drizzle over rolls. Yield: 16 rolls.

Mrs. Anne Shaffer, Home Ec. Chm.
Circle N Grange
Norwood, Colo.



FROSTY FRUIT LOGS

¼ c. milk
½ c. sugar
½ tsp. salt
¼ c. oleo or shortening
¼ c. warm water
1 pkg. active dry yeast
1 egg, beaten
2 ¼ to 2 ½ c. flour
Melted butter or oleo
1 c. finely chopped apples
½ c. finely chopped pecans
½ tsp. cinnamon
Confectioners' sugar frosting

Scald milk; stir in 1/4 cup sugar, salt and oleo. Cool to lukewarm. Measure warm water into large warm bowl; sprinkle in yeast. Stir until dissolved; stir in lukewarm milk mixture, beaten eggs and 1 cup flour. Beat until smooth; add enough additional flour to make a soft dough. Turn onto a lightly floured board; knead until smooth and elastic, about 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch down; let rise again until almost doubled about 30 minutes. Turn dough onto lightly floured board. Roll dough into 16 x 15-inch rectangle; cut into three strips 5 inches wide. Brush with melted butter. Blend apples, pecans, remaining sugar and cinnamon. Spread evenly over dough to within 1/2 inch of edge. Pat down slightly; roll each strip tightly from long side as for jelly roll. Seal edges; cut into 4-inch logs. Place on greased

(Continued on next page)

baking sheet. Cover; let rise until doubled, about 30 minutes. Bake at 425 degrees 10 minutes or until done. When cool, frost; sprinkle with additional chopped pecans. Yield: 12 logs.

Mrs. Maurice Theis, Pomona
Texas State Grange
Boerne, Tex.

ORANGE ROLLS

1 c. milk
½ c. plus 3 tbsp. butter
1 c. sugar
1 pkg. yeast or 1 cake yeast
3 eggs, beaten
4 c. flour
½ tsp. salt
Grated rind of 1 orange

Scald milk; add 3 tablespoons butter and 1/2 cup sugar. Cool to lukewarm; add yeast and eggs. Add 2 cups flour; beat well and let rise 2 hours. Add remaining flour and salt; do not knead. Mix using spoon; let rise another 2 hours. Roll out one-half of dough at a time. Mix remaining sugar and butter with orange rind; spread over dough. Cut in 1-inch pieces and put in greased muffin tins. Bake at 400 degrees for 12 minutes. Butter, cinnamon and brown sugar may be used as filling on rolls.

Mrs. DeWitt Clark, Home Ec. Chm.
Flathead Co. Pomona Grange No. 2
Kalispell, Mont.

NUT FILLED HORNS

½ c. butter
1 c. scalded milk
1 tsp. salt
1 yeast cake dissolved in ¾ c. water
4 c. flour
3 eggs, separated
Sugar
1 c. ground English walnuts

Melt butter in hot milk; add salt. Cool to lukewarm; stir in yeast, flour and egg yolks. Mix until smooth; chill 2 to 3 hours. Roll out dough thin in sugar. Mix slightly beaten egg whites with walnuts and 2 cups sugar. Mark dough in 2 1/2-inch squares. In one corner place a ball, size of hickory nut, of the egg white and nut mixture. Roll each square from this corner. Brush with additional egg white, unbeaten. Put on greased cookie sheet. Bake at 375 degrees for 20 minutes. Yield: 4 dozen horns.

Mrs. Harry Sherwood, Master
Willow Grove Grange No. 1688
Sebring, O.

NO-KNEAD CINNAMON ROLLS

½ c. scalded milk
3 tbsp. shortening
Sugar
1 ½ tsp. salt
1 cake or pkg. yeast
½ c. lukewarm water
1 egg, slightly beaten
3 to 3 ½ c. sifted flour
2 tbsp. melted butter
2 tsp. cinnamon

Combine milk, shortening, 3 tablespoons sugar and salt. Dissolve the yeast in warm water; blend in the egg. Add flour; mix until well blended. Cover and let stand for 15 minutes. Roll out dough on well-floured board to 18 x 12-inch rectangle; spread with melted butter, 1/4 to 1/2 cup sugar and cinnamon. Roll as for jelly roll; cut into 1-inch slices. Place in well-greased 12 x 8 x 2-inch pan or muffin pans; let rise in warm place until doubled in bulk, about 1 hour. Bake in 375-degree oven 20 to 25 minutes. Rolls may be frosted with a glaze and stored in the freezer. Yield: 18-24 rolls.

Edna M. Tholl, Home Ec. Chm.
Clearwater Grange No. 299
Clearwater, Idaho
Mrs. Ward Kiester, Master's Wife
Prairie Garden Grange No. 1512
Basehor, Kan.

SOUR CREAM BUNS

1 c. sour cream
2 tbsp. shortening
3 tbsp. white sugar
⅛ tsp. soda
1 tsp. salt
1 lge. unbeaten egg
1 cake compressed yeast
3 c. sifted flour
2 tbsp. soft butter
⅓ c. brown sugar
1 tsp. cinnamon

Heat the sour cream until lukewarm in saucepan; remove from heat. Stir in the shortening, sugar, soda and salt until well blended; stir in egg and yeast until yeast is dissolved. Mix in the flour; turn out onto lightly floured board. Knead lightly a few seconds to form a smooth ball; let stand 5 minutes to tighten up. Roll dough 1/4-inch thick into 6 x 24-inch rectangle; spread with butter, brown sugar and cinnamon. Roll up, beginning at side; seal well by pinching edge of dough into roll. Cut into slices about 1 1/2-inches thick. Place in greased muffin cups; cover with damp cloth and set to rise until about double in bulk, about 1 hour. Bake 12 to 15 minutes at 375 degrees. While warm, ice with confectioners' sugar icing. Yield: 16 buns.

Dorene Winkelman, Master's Wife
Roxy Ann Grange No. 792
Medford, Ore.

Foreign Desserts

RECIPE FOR FRENCH STRAWBERRY TART (FRANCE) ON PAGE 370

GOFLETS (BELGIUM)

½ lb. butter or oleo
¾ c. brown sugar
¾ c. granulated sugar
4 beaten eggs
2 c. flour
2 tsp. vanilla

Melt the butter; stir in the sugar, creaming well. Add the beaten eggs and vanilla. Stir in the flour. Beat well. Drop by spoonful, using the size you prefer, on hot waffle iron for 3 to 4 minutes. Remove from iron and sprinkle with powdered sugar. These keep very well if stored in a tight container. Yield: 3 dozen.

Mrs. Ralph DeRolph, Jr. Co. Deputy
Pleasant Grange No. 1615
Lancaster, O.

COCONUT COOKIE DROPS (BRAZIL) BRASILEIRAS

1 ½ c. granulated sugar
½ c. water
1 tbsp. butter
1 fresh coconut, grated or 2 c. flaked coconut
4 egg yolks, beaten
1 tbsp. flour
1 tbsp. vanilla

In saucepan, boil sugar and water until mixture spins thread when dropped from spoon or reaches 240 degrees on candy thermometer. Add butter and remaining ingredients, one at a time, mixing well after each addition. Cook, stirring, until mixture thickens about 5 minutes. Cool. Start heating oven to 350 degrees. Shape cooled mixture into small balls. Bake on greased cookie sheets 12 minutes or until golden brown. Yield: 36 servings.

Mrs. Hallie Byrd Martin, Past Home Ec. Chm.
Bellefonte Grange No. 15
Blackstone, Va.

CZECHOSLOVAKIAN COOKIES (CZECHOSLOVAKIA)

1 c. butter
1 c. sugar
2 egg yolks
2 c. flour
1 c. chopped nuts
½ c. strawberry jam

Cream butter; add remaining ingredients, except jam, in order listed. Spread half of mixture in an 8-inch square pan; cover with strawberry jam. Put remaining mixture on top. Bake 30 minutes at 350 degrees until golden brown. Frost if desired. Yield: 12 servings.

Ruth Gothier, Master's Wife
Little Thompson Grange
Loveland, Colo.

KOLACHE (CZECHOSLOVAKIA)

½ c. lukewarm milk
½ c. sugar
1 tsp. salt
2 envelopes active dry yeast
½ c. warm water
2 eggs, unbeaten
½ c. soft shortening
4 ½ to 5 c. enriched flour

Combine milk, sugar and salt. Sprinkle yeast on warm water. Let stand 5 minutes. Stir well and add to milk mixture. Stir in eggs and shortening. Add enough flour to make a soft dough, first with spoon and then with hand. Knead until smooth and elastic. Cover. Let rise in warm place until double in bulk. Punch down. Let rise again until almost double, 30 to 45 minutes. Shape into 2-inch balls. Cover. Let rise again until light, 15 to 30 minutes. Make a depression in center of each and fill with Cottage Cheese Filling. Place on greased baking sheet. Bake in 400-degree oven 20 to 25 minutes.

COTTAGE CHEESE FILLING:

1 ½ c. cottage cheese
2 egg yolks
½ tsp. mace
1 tbsp. grated lemon peel
1 tbsp. lemon juice
1 tbsp. sugar
½ c. seedless raisins

Combine all ingredients; mix well. Yield: 2 1/2 dozen.

Mrs. Robert G. Parkins, Master's Wife
Fairview Grange No. 446
New Cumberland, W. Va.

NUT TORTE SLICES (CZECHOSLOVAKIA)

2 c. flour
1 c. butter
1 tbsp. white sugar
Dash of salt
8 eggs, separated
1 ½ c. powdered sugar
½ lb. nuts, ground
1 tsp. cinnamon
1 tsp. grated lemon rind
1 whole egg

Mix flour, butter, white sugar and salt until smooth. Divide into two parts; chill. Roll out each piece into 12 x 16-inch rectangle or to fit pan. Beat egg yolks and powdered sugar until thick and lemon colored; add to beaten egg whites. Add ground nuts, cinnamon and lemon rind. Put one piece of crust on bottom of pan and spread filling over it. Cover filling with remaining piece of crust. Brush top with beaten whole egg. Bake at 375 degrees for 40 minutes; cool and cut into 1 x 2-inch slices.

Mrs. Steve Karlik, Past Serv. and Hosptal. Chm.
New York State Grange
Marietta, N. Y.

DANISH PASTRY (DENMARK)

1 ½ c. margarine
4 c. flour
2 pkg. yeast
¼ c. warm water
⅓ c. sugar
1 c. milk
1 egg, slightly beaten
Jelly
Almond frosting

Cut margarine into 1/2 cup flour; roll into 12 x 6-inch rectangle. Chill. Dissolve yeast in water; add sugar, milk and eggs. Stir in 2 cups flour; mix well. Add remaining flour; beat until smooth and elastic. Turn onto floured board; roll into 14-inch square. Place chilled half on top; seal edges. Roll out into rectangle. Fold one-third of dough over center; fold remaining one-third over center and roll out. Repeat twice. Chill 1 hour. Roll dough to 1/8-inch thickness. Shape and fill as desired. Cut pastry in 1/2-inch strips; twist each lengthwise. Shape in pinwheels; drop jelly in center. Put on greased baking sheet; let rise 1 hour. Bake at 400 degrees for 10 to 12 minutes. Spread with frosting. Yield: 18-20 servings.

Mrs. William Kelchen, Ceres
Upper Bay Grange No. 2229
Delhi, Ia.

DANISH PASTRY (DENMARK)

4 c. flour
1 c. shortening
1 tsp. salt
3 tbsp. sugar
1 c. milk
2 pkg. dry yeast
½ c. warm water
3 egg yolks, beaten
Powdered sugar icing
Nuts or coconut

Mix first four ingredients as for pie crust. Scald milk; cool to lukewarm. Dissolve yeast in water. Combine eggs, milk and yeast mixture; add to dry ingredients. Place in refrigerator overnight. Roll out into desired shapes. Various fillings may be used. Allow dough to rise for 45 minutes. Bake at 350 degrees for 20 minutes or until golden brown. Frost with powdered sugar icing while warm; sprinkle with nuts or coconut. Yield: 18 servings.

Mrs. LaVerne Brooks
Crystal Lake Grange No. 706
Redgranite, Wis.

DANISH PASTRY (DENMARK)

1 c. oleo
1 ½ c. flour
1 c. plus 1 tbsp. water
3 eggs
½ tsp. vanilla
½ tsp. almond extract (opt.)

Cut 1/2 cup oleo into 1 cup flour; stir in 1 tablespoon water. Spread with hands on buttered 14 x 10-inch cookie sheet. Bring remaining water and oleo to boil; add remaining flour. Stir until smooth; cool. Add eggs, one at a time, beating until smooth after each addition. Add vanilla and extract. Pour on top of first mixture. Bake 1 hour at 350 degrees. Yield: 15 servings.

Mrs. Martha Nelson, Home Ec. Chm.
Goldenrod Grange
Herman, Neb.

FRUIT JUICE PUDDING (DENMARK)

1 ½ lb. rhubarb
1 ¼ qt. water
¼ c. food coloring or ¼ c. cinnamon candies
2 c. sugar
6 tbsp. potato flour or 6 tbsp. cornstarch or tapioca
Cream

Cut up rhubarb; cook until tender. Strain through cloth in strainer. Add coloring to 4 cups rhubarb juice; add sugar and heat. Mix flour with little cold water; add to hot juice. Cook until thick and smooth. Serve cold with sugar and cream. Other fruit juices may be substituted. Yield: 6 servings.

Mrs. John Jensen, Ladies Asst. Steward
Papio Valley Grange
Bennington, Neb.

ENGLISH DOUGHNUTS (ENGLAND)

8 c. flour
1 ½ tsp. salt
⅔ c. shortening
⅔ c. plus 2 tsp. sugar
1 2-oz. yeast cake
2 eggs, beaten
1 c. mashed potatoes
1 c. lukewarm milk
1 c. potato water

Mix flour, salt, shortening and 2/3 cup sugar in a large bowl. Dissolve 2 teaspoons sugar and yeast in a little warm water; add beaten eggs, mashed potatoes, milk and potato water; mix in flour mixture. Mix and knead well. Cover with a cloth and allow to rise until doubled in size. Roll and cut. Allow to stand for about 2 hours. Fry in deep fat. Same batter may be used for cinnamon buns or Dutch cake. Yield: 4 dozen.

Mrs. Isaiah Heisler, Master's Wife
Lewistown Grange No. 1639
Tamaqua, Pa.

ENGLISH TRIFLE (ENGLAND)

1 angel food or sponge cake
3 c. milk
1 tbsp. flour
3 eggs, beaten
1 c. sugar
Jam
Whipped cream
Finely chopped nuts

Heat milk; add flour, eggs, sugar and milk. Cook until custard consistency. Break cake up into 2 1/2-inch pieces; spread with jam. Put in large casserole; pour hot custard on cake and let stand overnight. Spread on whipped cream just before serving and sprinkle with chopped nuts. Yield: 8 servings

Mrs. Lena Smith, Home Ec. Chm.
DeKalb Junction Grange No. 1120
DeKalb Junction, N. Y.

COFFEE BREAD (FINLAND)

1 c. milk
2 eggs, beaten
¼ c. butter, melted
½ c. sugar
2 cakes yeast
5 c. flour
½ tsp. salt
1 doz. cardamom seeds, crushed
Egg white
Nuts

Mix milk, sugar and salt. Add crumbled yeast. Stir until dissolved. Stir in eggs and butter; add flour and crushed seeds. Let rise until double in bulk. Divide dough in half and make 2 braids. Brush braids with beaten egg white; sprinkle with chopped nuts and additional sugar. Let rise until about double in size. Bake on cookie sheet. Bake at 400 degrees for 10 minutes, then 350 degrees for 20 minutes. Yield: 10-12 servings.

Violet Coble, Home Ec. Chm.
Beaverton Grange No. 324
Beaverton, Ore.

FRUIT SOUP (FINLAND)

4 c. water
16 dry prunes
¾ c. raisins
1 stick cinnamon
¾ c. sugar
1 tbsp. cornstarch
1 tbsp. vinegar

Cook slowly the water, prunes, raisins and cinnamon stick until prunes are well softened. Add sugar. Mix cornstarch with 1/2 cup water; pour into mixture and let boil. Add vinegar. Cool. Yield: 8-10 servings.

Ida Nelson, Home Ec. Chm.
Marshland Grange No. 901
Clatskanie, Ore.

ALMOND LOAF (FRANCE) PAIN DE GENES

¼ lb. butter
¾ c. finely grated almonds
3 eggs
¾ c. sifted flour
¼ tsp. salt
1 tsp. vanilla

Grease 4 x 8 x 2 1/4-inch loaf pan; line with paper. Beat butter with sugar until light and fluffy. Beat in almonds; add eggs one at a time. Mix in flour, salt and vanilla. Beat very well for at least 5 minutes or until batter is light and fluffy. Pour into prepared pan. Bake in slow 300-degree oven for 50 minutes or until a toothpick inserted in the center comes out clean. Cool slightly; turn from the pan onto a rack. Cool thoroughly before slicing thin. Yield: 1 loaf cake.

Mrs. E. R. Cuddigan, Home Ec. Chm.
Joshua Tree Grange
Lancaster, Cal.

STRAWBERRY TART (FRANCE)

1 c. sifted flour
½ c. sugar
¼ tsp. salt
⅓ c. butter or margarine
1 egg yolk
2 8-oz. pkg. cream cheese, softened
2 tbsp. grated lemon rind
6 tbsp. lemon juice
1 qt. fresh strawberries
1 c. strawberry preserves
2 tbsp. cornstarch

Combine flour, 1/4 cup sugar and salt; cut in butter. Add egg yolk and 2 to 3 tablespoons water; mix lightly. Press into ball; roll out on lightly floured surface to 1/4-inch thickness. Press over bottom and sides of outside of 9-inch layer cake pan; prick well. Bake in 450-degree oven 15 minutes; cool. Combine cheese, lemon rind, 3 tablespoons lemon juice and remaining sugar; mix well. Spread cream cheese mixture in bottom of pastry shell. Top with strawberries. Combine strawberry preserves, remaining lemon juice, cornstarch and 1/2 cup water. Cook over low heat until thickened and clear, stirring constantly; cool. Pour over strawberries. Yield: One 9-inch tart.

Photograph for this recipe on page 367 .

APPLE CAKE (GERMANY) APFELKUCHEN

2 c. flour
½ c. oatmeal
½ c. brown sugar
½ c. butter and shortening, mixed

(Continued on next page)

Pinch of salt
½ tsp. vanilla
8 to 12 apples, sliced
¼ c. water
1 c. white sugar
2 tbsp. cornstarch

Combine flour, oatmeal, brown sugar, butter, salt and vanilla; line a 9 x 12-inch tin with mixture, reserving some crumbs for the top. Boil 8 to 12 apples in 1/4 cup water. When partially done, add white sugar and cornstarch; pour into pan. Sprinkle crumbs on top. Bake at 350 degrees for 25 minutes. Yield: 12 servings.

Julia C. Ranc, Master's Wife
Fallkill Grange No. 882
Staatsburg, N. Y.

DAINTY LILY COOKIES (GERMANY)

1 3-oz. pkg. cream cheese
1 stick butter
1 c. flour
Orange marmalade
Powdered sugar

Combine cream cheese, butter and flour; chill for 2 hours. Roll out dough, a portion at a tine, very thin; cut into 1 1/2-inch squares. Place 1/4 teaspoon marmalade on each square. Fold over so the square will stand up. Bake at 375 degrees until golden brown. Watch very carefully. Let set on pan a few seconds before removing. Sift powdered sugar over top when cool. Yield: 3-4 dozen.
PERSONAL NOTE: This recipe won second prize at the 1966 State Convention.

Mrs. Arthur Wautier, Past Master's Wife
Stockton Grange No. 758
Stockton, Cal.

KRUMBLE CAKE (GERMANY)

1 c. white sugar
1 c. brown sugar
⅔ c. lard or shortening
2 c. flour
1 tsp. cinnamon
1 scant tsp. soda
1 egg
1 c. sour milk

Mix sugars, lard and flour with a pie blender. Remove 1/2 cup of mixture for topping. To remaining mixture, add cinnamon and soda; mix again. Add egg and milk; mix well. Pour into greased 9 x 13-inch pan. Sprinkle reserved flour mixture on top of cake. Bake 30 minutes in 350-degree oven. Yield: 15 servings.

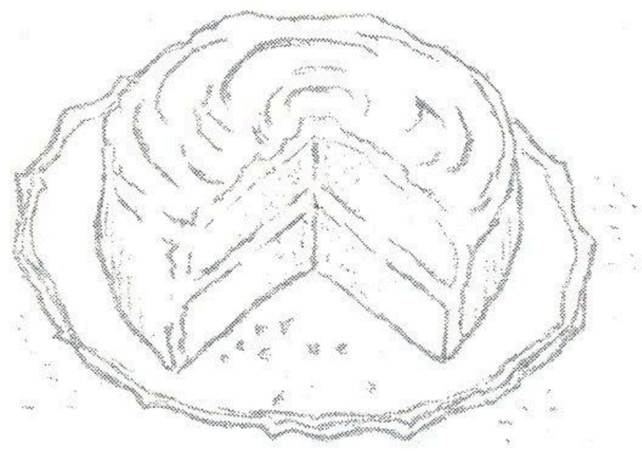
Mrs. Marian Becke, Home Ec. Chm.
Maplewood Grange No. 662
Aurora, Ore.

PEACHES AND CREAM KUCHEN (GERMANY)

2 c. unsifted flour
1 c. sugar
½ tsp. salt
¼ tsp. baking powder
½ c. butter or margarine
1 1-lb. 14-oz. can peach halves, drained or 2 10-oz. pkg. frozen peach halves, drained
1 tsp. cinnamon
2 egg yolks
1 c. heavy cream

Preheat oven to 400 degrees. Combine flour, 2 tablespoons sugar, salt and baking powder; cut in butter until mixture resembles coarse crumbs. Line an 8 x 8 x 2-inch baking pan to within 1/4 inch of top; arrange peach halves, cut-side down, over crumbs. Combine remaining sugar and cinnamon; sprinkle over peaches. Bake 15 minutes. Beat egg yolks with cream; pour over peaches. Bake 30 minutes longer or until golden brown. Let stand 10 minutes. Serve warm. Yield: 9 servings.

Mrs. Mary S. Heintz, Master
Port Republic Grange No. 207
Port Republic, N. J.



SOUR CREAM CAKE (GERMANY)

¼ lb. butter
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 c. sour cream
½ c. chopped walnuts
4 tbsp. brown sugar
1 tsp. cinnamon

Beat butter, white sugar, eggs and vanilla well. Sift flour, baking powder and soda; add to butter mixture alternately with sour cream. Put half of dough in greased tube pan. Mix walnuts, brown sugar and cinnamon; sprinkle half of nut mixture over cake. Add remaining dough and sprinkle remaining nut mixture over top. Bake at 350 degrees 45 minutes. Yield: 10 servings.

Mrs. Catherine S. Hills, Master
Hollis Grange No. 12
Nashua, N. H.

TWIST COOKIES (GERMANY)

3 ½ c. flour
1 tsp. salt
½ c. butter
½ c. oleo
1 tsp. dry yeast
¼ c. lukewarm water
¾ c. sour cream
1 egg
2 egg yolks
1 tsp. vanilla
1 ¼ c. sugar

Mix flour and salt; cut into butter and oleo, until mixture is like cornmeal. Dissolve yeast in lukewarm water. Combine sour cream, eggs, vanilla and yeast; mix well. Stir sour cream mixture into flour and butter, mixing to stiff dough. Chill about 2 hours. Divide chilled dough; roll half of dough on sugared board to an oblong of about 8 x 16 inches. Sprinkle with sugar; fold ends to center, overlapping ends. Repeat and fold three times, using half the sugar. Cut into 1/2-inch strips; twist each end of strip. Bake at 375 degrees for 15 minutes.

Aletha Anderson, Master's Wife
Ripon Grange No. 511
Ripon, Cal.

VANILLA STRIPS (GERMANY)

⅓ c. egg whites
½ lb. powdered sugar
1 tsp. vanilla
½ lb. grated almonds
Flour

Beat egg whites stiff and powder dry. Add sugar; beat for 15 minutes. Add vanilla. Divide dough in half. Add grated almonds in one part; beat together. Chill this portion of dough. Remove from refrigerator and roll out. Add flour as needed. Ice with the remaining half of dough. Cut into thin strips and place on slightly greased cookie sheets. Bake at 350 degrees for 10 minutes or until slightly browned. Yield: 4 dozen.

Mrs. Mary L. Horder, Home Ec. Chm.
Rincon Valley Grange No. 710
Santa Rosa, Cal.

NUT CAKE (GREECE) KAIDOPITA

6 eggs, separated
2 ½ c. sugar
1 c. ground or chopped nuts
½ c. toasted bread crumbs
1 ½ c. water
¼ tsp. cinnamon
Juice of ½ lemon

Beat egg whites until stiff; set aside. Cream egg yolks with 1 cup sugar; fold in egg whites. Add nuts and crumbs. Pour batter into lightly greased 8 x 8-inch square pan. Bake at 325 degrees for 35 minutes or until golden brown. Cook remaining sugar, water, cinnamon and lemon juice over low heat until cake is done. While warm cut cake into diamond-shaped servings. Pour syrup over cake. Yield: 8 servings.

Mrs. Glenna Beckholt, Home Ec. Chm.
Berlin Grange No. 193
Fredericktown, O.

APPLE CAKE (HOLLAND)

1 c. brown sugar
1 c. white sugar
½ c. shortening
2 eggs, beaten
1 c. evaporated milk
2 c. sifted flour
½ tsp. salt
½ tsp. soda
1 tsp. baking powder
2 c. chopped apples
1 c. raisins (opt.)
½ c. chopped nuts

Cream 1/2 cup brown sugar, white sugar and shortening; add eggs and milk. Sift flour, salt, soda and baking powder together; add apples and raisins to flour mixture. Combine both mixtures. Pour into 9 x 13-inch pan. Bake 45 minutes at 350 degrees. Sprinkle remaining brown sugar and nuts on top of cake.

Mrs. Henry Grotevant, Master
Walton Grange No. 1454
Walton, N. Y.

QUICK COFFEE CAKE (HUNGARY)

¼ c. butter or margarine
1 c. plus 2 tbsp. sugar
2 eggs
1 tsp. vanilla
½ tsp. salt
2 ¼ c. flour
1 tsp. baking powder
1 tsp. baking soda
1 c. sour cream
1 ½ c. chopped, cooked pitted prunes or apricots
½ c. chopped nuts
½ tsp. cinnamon (opt.)

Cream butter and 1 cup sugar thoroughly; add eggs, one at a time. Continue to beat well. Add vanilla and salt. Sift flour, baking powder and soda together; add alternately with sour cream to creamed mixture. Spread half of mixture in a greased 13 x 9-inch pan. Spread fruit over mixture and spread remaining batter on top. Mix nuts, 2 tablespoons sugar and cinnamon; sprinkle over top. Bake at 375 degrees for about 35 minutes. Any cooked fruit may be used. Yield: 20 servings.

Mrs. Shirley Harris, Master
Middlefield Grange No. 63
Middlefield, Conn.

STRIP PASTRIES (HUNGARY)

5 c. flour
1 tsp. baking powder
¾ c. sugar
½ c. shortening
1 c. oleo
4 egg yolks
½ pt. sour cream
1 tsp. vanilla

Mix dry ingredients, shortening and oleo like pie crust; blend in egg yolks, sour cream and vanilla. Press three-fourths of dough into two cookie sheets. Roll out remaining dough and cut into strips; put pineapple filling on one sheet and cherry filling on the other. Lay strips of dough diagonally across pans. Bake in preheated oven at 350 degrees on ungreased cookie sheets.

PINEAPPLE FILLING:

1 No. 202 can crushed pineapple
1 c. sugar
2 heaping tbsp. cornstarch

Mix together and cook until thick. Let cool before putting on pastry.

CHERRY FILLING:

1 No. 202 can cherries, drained
1 c. sugar
3 tbsp. cornstarch

Cook cherry liquid with sugar and cornstarch until thickened; add cherries and cool. Yield: 4 dozen.

Mrs. Donald Andrews, Master's Wife
Lyme Grange No. 2027
Bellevue, O.

ICELANDIC PANCAKES (ICELAND)

1 c. flour
1 tbsp. sugar
¼ tsp. baking powder
Few grains of salt
1 egg, well beaten
1 tbsp. butter, melted
1 tsp. vanilla
1 c. milk
Powdered sugar
Strawberry preserves
Whipped cream

Sift dry ingredients together; add remaining ingredients and beat until smooth. Batter should be very thin. Cook on griddle with low sides. Pancake should be paper thin. As you remove each pancake from the griddle, cover lightly with sifted powdered sugar. Stack next pancake on top and sugar. Place strawberry preserves in the middle of pancake. Roll up the pancake; place whipped cream on top.
PERSONAL NOTE: This recipe is from Heba Juliusdotter, an international guest who spent several days in our home.

Mrs. Marion Moore, Youth Chm.
Tennessee State Grange
Knoxville, Tenn.

APRICOT BARS (ITALY)

1 c. shortening
½ c. sugar
2 eggs
4 c. flour
½ tsp. baking powder
1 tsp. baking soda
½ c. sour milk
1 tsp. vanilla
1 tsp. salt
1 box dried apricots

Combine all ingredients except apricots; divide in half. Roll out like pie dough to fit a 10 x 15-inch cookie sheet. Fit half of dough into cookie sheet; save remaining dough for top. Cook apricots and add enough additional sugar to taste. Spread evenly over lined cookie sheet. Place reserved dough on top and seal edges well. Sprinkle additional sugar lightly over entire top. Bake 20 minutes in 375-degree oven. Cool before cutting into squares. Yield: 3 dozen.

Mrs. Donald Bowser, Master's Wife
Mill Run Grange No. 1109
Mill Run, Pa.

FRUIT PIE (JAPAN)

2 eggs, beaten
¾ stick margarine
1 c. sugar
½ c. nuts
½ c. coconut
½ c. raisins
1 tbsp. vinegar or lemon juice

Mix all ingredients and pour into unbaked pie shell. Bake at 350 degrees for 10 minutes. Reduce temperature to 270 degrees and bake until done.

Mrs. Alma S. Gunter, Home Ec. Chm.
Edisto Grange No. 652
Aiken, S. C.

FRUIT PIE (JAPAN)

2 eggs
1 c. sugar
1 stick butter
1 tbsp. vinegar
½ c. pecans
½ c. coconut
½ c. raisins
½ tsp. vanilla (opt.)

Mix all ingredients together and pour into unbaked 9-inch pie shell. Bake at 300 degrees for about 40 minutes or until done. Yield: 6 servings.

Mrs. Louise Martin, Home Ec. Chm.
Browning Grange No. 707
Conway, S. C.

NORWEGIAN CROWNS (NORWAY)

½ c. butter
¼ c. sugar
1 egg
½ tsp. vanilla
1 ¼ c. all-purpose flour

Cream butter; gradually add sugar, egg and vanilla. Add flour. Fill cookie press; form cookies on ungreased cookie sheet. Bake 10 to 12 minutes at 375 degrees. Yield: 3 dozen cookies.

Shirley Jenks, Home Ec. Chm.
Stony Creek Grange No. 1546
Corinth, N. Y.

PRUNE PUDDING (NORWAY)

½ c. pearl tapioca
2 c. water
⅓ tsp. salt
1 can black raspberries
⅓ c. sugar
12 prunes, cooked and pitted

Put tapioca in bowl with enough water to cover and let stand overnight. Drain off all water; add the 2 cups water and salt. Cook in top of double boiler until tapioca is clear and soft. Remove from heat. Add undrained raspberries, sugar and prunes. Yield: 6 servings.

Mrs. G. J. Kaisand, Master's Wife
Bethel Grange No. 2158
Grinnell, Ia.

COFFEE CAKE (POLAND)

1 ¼ c. sugar
2 eggs
½ c. shortening
1 tsp. vanilla
2 c. flour, sifted
1 tsp. baking powder
1 tsp. baking soda
1 c. sour cream
1 tsp. cinnamon
½ c. chopped nuts

Beat 1 cup sugar, eggs, shortening and vanilla until light and fluffy; add flour, baking powder and soda alternately with sour cream. Beat until fluffy. Pour half the batter into a large greased tube pan. Combine 1/4 cup sugar, cinnamon and nuts for topping. Sprinkle half of topping over batter; pour in remaining batter and sprinkle remaining topping over the top. Let set 10 minutes. Bake at 350-degrees for 35 to 40 minutes.

Mrs. Aurora B. Campbell, Past Master
Lowell Grange No. 335
Lowell, Mass.

CINNAMON ROLLS (SCANDINAVIA)

4 c. flour
1 tsp. salt
½ c. sugar
1 c. soft margarine
1 pkg. yeast
¼ c. warm water
3 egg yolks, beaten
1 c. scalded milk
3 tsp. cinnamon

Mix flour, salt and 1/4 cup sugar in a bowl; cut in margarine as for pie dough. Dissolve yeast in warm water; add egg yolks, milk, cooled to lukewarm and yeast. Beat well and store in refrigerator overnight. Roll dough out onto floured board; sprinkle with a mixture of 1/4 cup sugar and cinnamon. Roll as for jelly roll and cut. Bake 20 to 25 minutes at 375 degrees. Yield: 2 dozen.

Mrs. Barbara Nohrenberg, Past Home Ec. Chm.
Goldenrod Grange
Herman, Neb.

TRIFLE (SCOTLAND)

1 pound cake or 1 white cake mix, prepared and baked
1 pkg. vanilla pudding
1 can fruit cocktail, drained
3 bananas, sliced
1 box red Jell-O
1 ½ c. water
2 pkg. dessert topping mix
Maraschino cherries

Dissolve Jell-O in water; allow to partially set. Slice cake. Layer cake, vanilla pudding, fruit cocktail and banana slices in crystal bowl. Add a layer of Jell-O. Repeat layers; top with prepared dessert topping whip and maraschino cherries. Chill several hours or overnight. Yield: 12 servings.

Mrs. Mabel Stewart, Home Ec. Chm.
Gretna Grange No. 1543
Washington, Pa.

APPLE TREAT (SWEDEN)

½ c. sifted flour
1 tsp. baking powder
¼ tsp. salt
1 egg
¼ c. white sugar
½ c. brown sugar
1 tbsp. oleo, melted
1 tsp. vanilla
1 c. peeled apples, diced
½ c. chopped nuts
½ c. seedless raisins

Sift together flour, baking powder and salt. Beat egg in mixing bowl; gradually beat in sugars and

(Continued on next page)

melted oleo. Add vanilla and sifted mixture; fold in remaining ingredients. Spread in buttered 9-inch square pan. Bake at 350 degrees about 35 minutes. Serve in squares plain or with whipped cream or ice cream. Yield: 9-12 servings.

Christel H. Laselle, Home Ec. Chm.
Londonderry Grange No. 508
Londonderry, Vt.

CHOCOLATE CAKE (SWEDEN)

5 egg whites
½ tsp. cream of tartar
1 c. sugar
¼ c. cocoa
½ tsp. vanilla
½ c. flour

Beat egg whites until foamy; add cream of tartar, sugar and cocoa. Beat until very stiff; add vanilla. Fold in flour; put in 8-inch tube pan. Bake at 350 degrees about 20 minutes or until done. Serve plain or iced with favorite icing. Yield: 12 servings.

Miss Erma F. Mason, Home Ec. Chm.
Warren Pond Grange No. 47
Alstead, N. H.

CHRISTMAS RYE BREAD (SWEDEN) LIMPA

2 cakes yeast or 2 pkg.
1 ½ qt. rye flour
2 c. sugar
1 tbsp. salt
½ c. molasses
1 c. shortening
Potato water and enough warm water to make 1 ½ qt. water
Scalded caraway seeds (opt.)
White flour

Dissolve yeast in a little water; add rye flour, sugar, salt and potato water. Set rye flour sponge for 20 minutes. Melt molasses and shortening together; add caraway seeds. Stir into rye flour mixture. Add enough white flour to make a stiff dough. Let rise 2 hours or until double its bulk. Work and put into round loaves; let rise. Bake at 350 degrees for about 1 hour. Yield: 7 loaves.

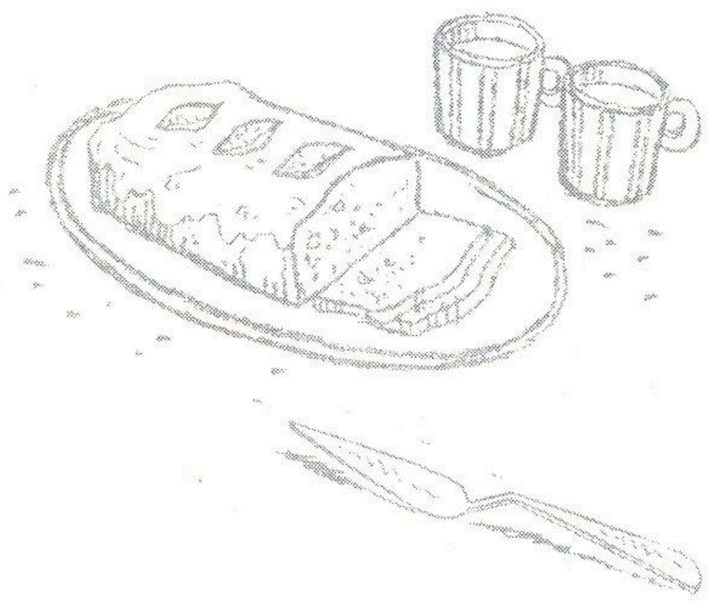
Mrs. Sharon Hardman
Circle N Grange
Norwood, Colo.

CREAM WAFERS (SWEDEN)

1 ¼ c. soft butter
⅓ c. heavy cream
2 c. flour
Sugar
¾ c. sifted confectioners' sugar
1 egg yolk
1 tsp. vanilla

Mix 1 cup butter and cream together; add flour. Chill. Heat oven to 375 degrees. Roll dough 1/2-inch thick; cut with 1 1/2-inch cookie cutter. Transfer rounds to waxed paper, heavily covered with sugar; turn each cookie with spatula so each side is coated. Place on ungreased cookie sheet; prick with fork four times. Bake 7 to 9 minutes. Cool. Blend remaining soft butter, confectioners' sugar, egg yolk and vanilla for filling. Put two wafer rounds at a time together with filling.

Ruth Henderson, Home Ec. Chm.
Nute Ridge Grange No. 316
Farmington, N. H.



MASARINES (SWEDEN)

2 c. butter or mixed with margarine
1 c. sugar
4 eggs
2 tsp. almond flavoring
6 c. flour
1 tsp. baking powder

Cream first four ingredients; work in flour and baking powder with hands. Press into forms.

FILLING:

4 eggs
1 ½ c. sugar
1 c. melted butter
1 ½ tsp. almond flavoring
3 c. ground almonds, without skins
1 box vanilla wafers, rolled to crumbs
1 c. cold water

Mix all ingredients in order given; mixture should be like oatmeal. Fill dough forms two-thirds full. Bake at 350 degrees for 20 minutes or until filling is set firmly and crust golden brown. Yield: 8 dozen Masarines.

Mrs. Reva Grant, Master's Wife
Wheatfield Grange
Webberville, Mich.

EASTER ORANGE COFFEE RING (SWEDEN)

2 yeast cakes
Sugar
1 ¼ c. warm milk
5 ⅓ c. unbleached flour
4 egg yolks
⅓ c. melted butter
1 tsp. salt
Grated orange rind
Slivered almonds

Crumble yeast in large bowl; add 3 tablespoons sugar and warm milk. Add 2 cups sifted flour; beat smooth. Let stand in warm place till light and bubbly, about 20 minutes. Beat in egg yolks, 1/4 cup sugar, butter and salt. Add remaining sifted flour; beat smooth. Cover; let stand till double in size. Cut down; let rise again. Divide into 24 equal parts; make a ball of each part. Dip in additional melted butter and then in sugar mixed with grated orange rind. Place in one 11-inch or two 8-inch buttered ring molds; let stand until light. Bake at 375 degrees for 40 to 45 minutes. While hot, brush with sugar mixed with a little water; sprinkle on a little sugar, orange rind and a few almonds.

Gertrude G. Platt, Master
Pokono Grange No. 191
Brookfield Center, Conn.

SOLSKEN'S KAKA (SWEDEN)

2 eggs
¾ c. sugar
½ c. flour
¼ lb. butter
1 tsp. almond flavoring
½ c. chopped almonds

Beat eggs and sugar together well. Blend in the sifted flour. Melt butter and add to egg and sugar mixture. Add flavoring and pour into a well-greased and flour-dusted 8-inch pie plate. Sprinkle chopped almonds on top. Bake for 25 minutes in 350-degree oven.

Sandra R. Smith, Master
Dracut Grange No. 216
Tyngsboro, Mass.

SWEDISH TORTE (SWEDEN)

2 c. brown sugar
2 c. flour
½ c. shortening
1 egg, beaten
1 c. sour milk
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 tsp. salt

Mix brown sugar, flour and shortening; rub together as for pie crust. Save out 3/4 cup for top. To the remainder, add egg, sour milk mixed with soda, cinnamon, vanilla and salt. Turn into loaf pan. Bake 40 minutes in 325-degree oven. Yield: 12 servings.

Verna A. Pagenkopp, Master's Wife
Fillmore Grange No. 787
Fillmore, Cal.

SHAVING CAKES (SWEDEN)

6 eggs
1 pt. cream
¼ tsp. salt
Flour
2 3-lb. cans shortening
Powdered sugar

Beat eggs with beater until light; add cream and salt. Add flour to thicken as for noodles; separate into three or more parts. Roll out very thin; cut in desired shapes. Fry in deep fat at 375 degrees until light brown. Sprinkle with powdered sugar.

Mrs. Rudolph R. Troples, Master
Deer Creek Grange No. 337
Hadley, Pa.

WALNUT BREAD (YUGOSLAVIA) POTICA

2 pkg. dry yeast or 2 yeast cakes
½ c. warm water
2 c. scalded milk
¾ c. white sugar
1 tbsp. salt
½ c. soft butter
4 egg yolks
8 to 9 c. flour
4 egg whites
1 lb. shelled walnuts
1 c. light cream
1 tsp. salt
1 tsp. vanilla
¼ c. butter
½ c. brown sugar
½ c. honey

Dissolve yeast in warm water. In large bowl combine milk with white sugar, salt and butter; cool to lukewarm. Stir in egg yolks, yeast and flour to make stiff dough. On lightly floured surface, knead dough until smooth. Place in greased bowl; let rise until dent remains when finger is pressed into dough. Roll dough to about 1/2-inch thickness. Spread with stiffly beaten egg whites, walnuts, whipped cream mixed with salt and vanilla. Sprinkle with brown sugar and honey and dot with butter. Roll dough and place in ring in large pan. Let rise until double in bulk. Bake at 350 degrees until golden brown. Cool; slice and serve. Yield: 15 servings.

Mrs. Margaret Mishic, Master's Wife
Granger Grange No. 1116
Fillmore, N. Y.

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